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A collage of sandwich ingredients and finished sandwiches. In the top left, there is a pile of shredded lettuce. In the top center, a small black bowl contains several green olives with red pimentos. The background is a blue and white checkered tablecloth. In the foreground, a white plate with a red border holds three sandwiches. Each sandwich is made with a round, toasted bun, a slice of tomato, a portion of green asparagus, and a square of melted, golden-brown cheese. A silver fork is placed on the right side of the plate.

500 *tasty*
SANDWICH
Recipes

500 Tasty SANDWICHES

FANCY BREADS
FILLINGS AND SPREADS
PARTY SANDWICHES
CLOSED SANDWICHES
HOT SANDWICHES
DOUBLE-DECKERS
TRIPLE-DECKERS



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INTRODUCTION

When Lord Sandwich placed a piece of meat between two pieces of bread and pronounced it his favorite method of eating, he could hardly have been conscious of the revolution in habit he was starting. Nor could he have known how large a part of the world would agree with him. Neither is it likely that he would recognize some of the ways in which women have used his idea to fulfill their own purposes, for certainly the modern party and cocktail sandwich bears little resemblance to the clumsy one Lord Sandwich was served.

Today's sandwiches are served for almost any purpose and on all occasions, from the rushed noonday lunch and evening snack, to the formal tea or formal dinner with the cocktails. They are as familiar to the social butterfly as to the man who carries a dinner pail and they vary in size and shape from the canapé mouthful to the open-faced sandwich that fills the luncheon plate. The modern hostess is ever on the alert for new ideas in form and fillings. To her, this book comes as a most welcome addition to her culinary library and an opportunity to add to her reputation for attractive entertaining.

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BANANA BRAN NUT BREAD

- 1½ cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ cup chopped nut meats
- ¼ cup shortening
- ½ cup sugar
- 1 egg, beaten
- 1 cup bran cereal
- 1½ cups mashed bananas
- 2 tablespoons water
- 1 teaspoon vanilla

Sift flour, baking powder, salt and soda together; add nut meats. Cream shortening and sugar together until fluffy; add egg and bran. Combine bananas, water and vanilla and add to creamed mixture alternately with dry ingredients. Pour into greased loaf pan and let stand 30 minutes. Bake in moderate oven (350°F.) 1 hour. Makes 1 (8x4 inch) loaf.

BUNS

- 1¼ cups scalded milk
- 1 cake yeast
- ¼ cup lukewarm water
- ¾ cups sifted flour
- ½ cup sugar
- 1 teaspoon salt
- 2 eggs, beaten
- 2 tablespoons shortening

Cool milk to lukewarm; dissolve yeast in water and add to milk. Stir in 3 cups flour, cover and let rise in a warm place until mixture is light. Add remaining ingredients, cover and let rise until doubled in bulk. Knead 3 minutes. Shape into buns, cover and let rise again until doubled in bulk. Brush tops with slightly beaten egg and bake in moderate oven (375°F.) about 25 minutes. Makes about 2 dozen buns.

Use buns plain or split, brush with butter and toast or grill until brown and crisp.

BUTTERSCOTCH BREAD

- 2 eggs
- 2 cups brown sugar
- 3 tablespoons melted shortening
- 4 cups sifted flour
- 1 teaspoon baking soda
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 2 cups sour milk or buttermilk
- 1 cup chopped English walnut meats

Beat eggs and beat in sugar gradually. Add shortening. Sift flour, soda, baking powder and salt together. Add to egg mixture alternately with milk. Add nut meats. Pour into greased loaf pan and bake in moderate oven (350°F.) 45 minutes. Makes 2 (1-pound) loaves.

CHOCOLATE BREAD

- 3 cups sifted cake flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup brown sugar
- 1 egg, beaten
- 1¼ cups milk
- 4 tablespoons melted shortening
- 2 ounces (squares) chocolate, melted

Sift flour, baking powder, salt and sugar together. Combine egg and milk. Add to flour mixture gradually. Add shortening and chocolate. Pour into greased loaf pans and bake in moderate oven (350°F.) 1 hour. Makes 2 (6x3 inch) loaves.

CARAMEL FIG BREAD

- 2 cups sifted cake flour
- 3 teaspoons baking powder
- ¼ teaspoon salt
- 2 tablespoons sugar
- 2 tablespoons butter, 1 cup milk
- 2 tablespoons caramelized sugar sirup
- 1 egg, beaten
- ½ cup chopped figs

Sift flour, baking powder, salt and sugar together. Rub in butter; combine milk, caramelized sugar sirup and egg. Add to first mixture, beat well, then add figs. Turn into greased loaf pan, let stand 10 minutes, then bake in moderate oven (350°F.) about 1 hour. Makes 1 loaf.

Moist fragrant loaves, filled with fruit and nuts are an irresistible invitation to good sandwiches



FIG BREAD

- 1 cup dried figs
- 3½ cups sifted flour
- ¾ cup sugar
- 1 teaspoon salt
- 4 teaspoons baking powder
- 3 tablespoons shortening
- 1 teaspoon grated orange rind
- 1 egg, beaten; 1 cup milk

Pour boiling water over figs, cover and let stand 10 minutes. Drain and dry on a towel. Clip stems and cut into thin slices. Sift flour, sugar, salt and baking powder together. Cut shortening into flour mixture with pastry blender. Combine orange rind, egg and milk and blend. Add to dry ingredients and beat. Add figs and blend. Pour into paper-lined loaf pans and brush top with melted shortening. Bake in moderate oven (375°F.) about 1½ hours. Makes 2 (6x3 inch) loaves.

DATE NUT—Use chopped dates instead of figs.

APRICOT NUT—Use dried apricots cut into strips instead of figs.

Some like them light, some like them dark, but everyone likes bread with plenty of fruit and nuts

CHOCOLATE FRUIT BREAD

- 2½ cups sifted cake flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- 1½ cups chopped nut meats
- ½ cup raisins
- ½ cup chopped dates
- 1 egg
- ¼ cup brown sugar
- 1¼ cups milk
- 2 tablespoons melted shortening
- 3 ounces (squares) chocolate, melted

Sift flour, baking powder, salt and cinnamon together 3 times. Add nut meats, raisins and dates. Beat egg, add sugar and milk and combine with flour mixture. Add melted shortening and chocolate. Stir well, turn into greased loaf pan and bake in moderate oven (350°F.) 50 to 60 minutes. Makes 1 (8x5x2 inch) loaf.

NUT BREAD

- 3 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup sugar
- 1 cup chopped nut meats
- 1 egg, beaten
- 1 cup milk
- 4 tablespoons melted shortening

Sift dry ingredients together and add nut meats. Combine remaining ingredients and stir into flour mixture until blended. Pour into greased loaf pans and bake in moderate oven (350°F.) 1 hour. Cool. Makes 2 (6x3 inch) loaves.

QUICK NUT BREAD

- 1 cup chopped pecan, walnut or hickory nut meats
- 2 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ cup brown sugar
- 1 cup milk
- 1 egg, beaten
- 2 tablespoons melted shortening

Place chopped nut meats in boiling water a few minutes and drain. Sift dry ingredients together. Combine milk, egg, shortening and nut meats. Add to dry ingredients, mix, pour into greased loaf pan. Bake in moderate oven (350°F.) about 1 hour or until lightly browned. Makes 1 loaf.

HONEY**ORANGE NUT BREAD**

- 1 cup honey
- 2 tablespoons shortening
- 1 egg, beaten
- 1½ tablespoons grated orange rind
- 2½ cups sifted flour
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup orange juice
- ¾ cup chopped nut meats

Cream honey and shortening together until fluffy; add egg and orange rind. Sift dry ingredients and add alternately with orange juice. Add chopped nuts. Pour into greased loaf pan lined with waxed paper. Bake in slow oven (325°F.) 70 minutes. Age 2 days before cutting. Makes 1 (8x4 inch) loaf.



FANCY BREADS

ORANGE NUT BREAD

- 2½ cups sifted flour
- 3 teaspoons baking powder
- 1¼ teaspoons salt
- 1 cup pecan, walnut or hickory nut meats, chopped
- 1 cup milk
- 2 eggs, beaten
- ½ cup orange marmalade
- 2 tablespoons melted shortening

Sift dry ingredients together and add nut meats. Combine milk, eggs, orange marmalade and shortening. Add to dry ingredients, mix just enough to dampen flour and pour into greased loaf pan. Bake in moderate oven (350°F.) about 1 hour or until lightly browned. Makes 1 loaf.

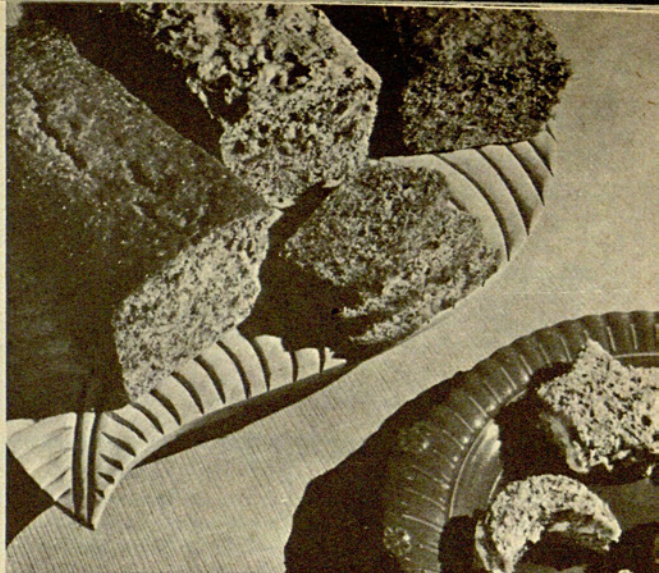
PRUNE BREAD

- 1½ cups sifted flour
- 1 cup sugar
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup graham flour
- ¾ cup broken nut meats
- 1 egg, beaten
- 1 cup sour milk
- ½ cup prune juice
- 2 tablespoons melted shortening
- ¾ cup chopped cooked prunes

Sift flour, sugar, salt, baking powder and soda together. Stir in graham flour and nuts. Combine remaining ingredients, add to dry ingredients and mix well. Pour into greased loaf pan and bake in moderate oven (350°F.) about 1 hour. Makes 1 loaf.

PEANUT-BUTTER BREAD

- 2¼ cups sifted cake flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ cup sugar
- 1 cup milk
- 2 eggs
- 1 cup peanut butter



Sift dry ingredients together. Beat milk, eggs and peanut butter together; add to dry ingredients and beat until blended. Pour into greased loaf pan and bake in moderate oven (350°F.) about 1 hour. Makes 1 (8x4 inch) loaf.

PINEAPPLE NUT BREAD

- 2¼ cups sifted flour
- ¾ cup sugar
- 1½ teaspoons salt
- 3 teaspoons baking powder
- ½ teaspoon baking soda
- 1 cup prepared bran cereal
- ¾ cup English walnut meats, chopped
- 1½ cups crushed pineapple, undrained
- 1 egg, beaten
- 3 tablespoons shortening, melted

Sift flour, sugar, salt, baking powder and soda together. Combine remaining ingredients and stir in to dry ingredients. Bake in greased loaf pan in moderate oven (350°F.) 1¼ hours. This bread keeps moist a week or ten days and slices best when a day or more old. Makes 1 (9x4x3 inch) loaf.

Sandwiches made from flavorful fruit breads demand a simple cheese or butter filling, and fancy shapes give a festive touch

RICH PEANUT-BUTTER BREAD

- 2 cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup sugar
- ¾ cup peanut butter
- ¼ cup shortening
- 1 cup milk, 2 eggs

Sift dry ingredients together. Work in peanut butter and shortening. Stir in milk and eggs beaten together. Bake in greased loaf pan in moderate oven (350°F.) about 1½ hours. Makes 1 loaf.

APRICOT—Pour 1 cup boiling water over ½ cup chopped dried apricots and 1 teaspoon baking soda. Cream ¾ cup brown sugar with 1 tablespoon butter; beat in 1 egg. Add apricots, 1 cup whole-wheat flour, ½ cup sifted white flour, 1 cup chopped nut meats and ½ teaspoon salt. Bake in greased pan at 375°F. for 45 minutes.

FILLINGS AND SPREADS

SANDWICH FILLINGS

Combine all ingredients for filling selected. Use as directed in sections on Party Sandwiches and Closed Sandwiches. Most sandwich fillings may be stored in screw-topped jars in refrigerator for several days. Cream cheese fillings, however, should not be stored more than 1 day since they have a tendency to dry out and turn yellow. Fillings made of chopped uncooked vegetables should be prepared just before using to avoid loss of vegetable juices and crispness.

CHEESE SANDWICH FILLINGS

AMERICAN CHEESE AND BACON

- 1/2 cup grated American cheese
- 1/4 cup minced cooked bacon
- 6 drops onion juice
- 1 tablespoon minced pickles
- 3 tablespoons mayonnaise

When the filling forms part of the decoration of the sandwich it should help to carry out the color scheme

AMERICAN CHEESE AND DILL

- 3/4 cup grated American cheese
- 1/4 cup minced dill pickles
- 2 tablespoons mayonnaise

AMERICAN CHEESE AND EGG

- 1/2 cup grated American cheese
- 2 tablespoons chopped pimiento
- 1 tablespoon minced onion
- 2 tablespoons minced sweet pickle
- 2 hard-cooked eggs, chopped

AMERICAN CHEESE, ONION AND ANCHOVY

- 1 cup grated American cheese
- 1 tablespoon minced onion
- 2 tablespoons anchovy paste
- 1 teaspoon Worcestershire sauce
- 2 tablespoons mayonnaise

CHEESE AND SALTED ALMONDS

- 1 cup grated American cheese
- 1/4 cup chopped salted almonds
- 2 tablespoons mayonnaise

CHEESE AND PEPPER RELISH

- 1 cup grated American cheese
- 1/4 cup pepper relish

LIMBURGER CHEESE AND ONION

- 3/8 cup Limburger cheese
- 1/3 cup chopped onion

SHARP CHEESE SANDWICH FILLING

- 2 cups tomato juice
- 2 tablespoons quick-cooking tapioca
- 1/8 teaspoon pepper
- 1/4 teaspoon dry mustard
- 1/2 pound cheese, grated
- 1/4 pound dried beef, finely ground
- 1/2 teaspoon Worcestershire sauce

Heat tomatoes to boiling in top part of double boiler. Add tapioca, pepper and mustard and heat to boiling, stirring constantly. Place over boiling water, and cook 5 minutes, stirring occasionally. Add cheese gradually and stir until melted. Add beef and Worcestershire sauce. Cool. Makes 2 1/2 cups.

CREAM CHEESE AND CHICKEN

- 1/4 cup cream cheese
- 3/4 cup chopped cooked chicken
- Salt

CREAM CHEESE AND CHIPPED BEEF

- 1/3 cup ground chipped beef
- 3/8 cup cream cheese

CREAM CHEESE AND CHIVES

- 1 cup cream cheese
- 2 tablespoons minced chives

CREAM CHEESE AND JAM

- 1/2 cup cream cheese
 - 1/2 cup strawberry jam
- Spread each separately.

CREAM CHEESE AND MARMALADE

- 1/2 cup cream cheese
 - 1/2 cup orange marmalade
- Spread each separately.

CREAM CHEESE AND NUT

- 1 cup cream cheese
 - 1/3 cup minced nut meats
- (walnut, pecan or pistachio)



FILLINGS AND SPREADS

CREAM CHEESE AND PIMIENTO

- 1 cup cream cheese
- 2 tablespoons minced pimiento

CREAM CHEESE, CUCUMBER, RADISH

- 1/4 cup cream cheese
- 1/4 cup chopped cucumber
- 1/2 cup chopped radishes

CREAM CHEESE, NUT, RAISIN

- 1/4 cup cream cheese
- 1/4 cup mayonnaise
- 1/4 cup ground nut meats
- 1/4 cup ground raisins

CREAM CHEESE COMBINED WITH:

- Chopped candied ginger
- Chopped dates
- Chopped dill pickle
- Chopped green pepper
- Peanut butter

CHEESE APRICOT SANDWICH FILLING

- 1/2 cup dried apricots
- 1 cup water
- 2 tablespoons sugar
- 3 ounces cream cheese
- Dash salt

Wash apricots; cut into pieces and add water. Cover and simmer 10 minutes. Add sugar, then cool. Cream the cheese with apricot sauce and add salt. Makes 1 1/2 cups.

COTTAGE CHEESE AND BACON

- 3/4 cup cottage cheese
- 1/4 cup chopped cooked bacon

COTTAGE CHEESE AND CELERY

- 2/3 cup cottage cheese
- 1/3 cup minced celery
- 3/4 teaspoon chopped chives
- 1 tablespoon mayonnaise
- 1/4 teaspoon salt

COTTAGE CHEESE AND CHIVES

- 1 cup cottage cheese
- 2 to 3 tablespoons minced chives
- Salt

Paprika

COTTAGE CHEESE AND WATERCRESS

- 1/2 cup cottage cheese
- 1/2 cup chopped watercress

COTTAGE CHEESE AND EGG

- 1/2 cup cottage cheese
- 2 hard-cooked eggs, chopped
- 2 tablespoons chopped pickle
- 2 tablespoons mayonnaise

COTTAGE CHEESE AND GINGER

- 1/4 cup cottage cheese
- 2 1/2 tablespoons chopped preserved ginger
- 1 1/2 teaspoons preserved ginger sirup
- 3 tablespoons chopped nut meats

COTTAGE CHEESE AND HAM

- 3/4 cup cottage cheese
- 1/3 cup chopped cooked ham
- 1 1/2 tablespoons sweet pickle relish

COTTAGE CHEESE AND JELLY

- 1/2 cup cottage cheese
- 1/2 cup grape jelly
- Spread each separately.

COTTAGE CHEESE AND OLIVE

- 3/4 cup cottage cheese
- 3 tablespoons chopped stuffed olives
- 3 drops onion juice
- 1/4 teaspoon salt

COTTAGE CHEESE, CARROT AND NUT

- 1/2 cup cottage cheese
- 1/4 cup grated carrots
- 2 tablespoons chopped nut meats
- 1/4 teaspoon salt
- Dash pepper
- 1 tablespoon mayonnaise

COTTAGE CHEESE COMBINED WITH:

- Chopped dried fruit: raisins, dates, apricots or prunes
- Diced tomato
- Finely chopped pickles
- Preserves, jams, marmalades or honey
- Relish

Choose garnishes that enhance the flavor of the filling to make sandwiches that taste as good as they look



CHICKEN SANDWICH FILLINGS

CHICKEN AND MAYONNAISE
—Season finely chopped chicken and mix with mayonnaise or salad dressing to moisten.

CHICKEN AND SANDWICH SPREAD—Add enough sandwich spread to finely chopped chicken to moisten.

CHICKEN AND WHITE SAUCE
—Moisten chicken with hot white sauce and spread on hot toast.

CHICKEN AND NUT—Moisten chicken with mayonnaise or salad dressing, add chopped nut meats, lemon juice and celery salt.

CHICKEN AND ORANGE MARMALADE—Spread slices of bread with orange marmalade; cover with finely chopped chicken, moistened with mayonnaise or salad dressing.

CHICKEN AND MUSHROOM—For a hot sandwich combine sautéed slices of fresh mushrooms and diced cooked chicken. Cover with a cream sauce.

Rollled sandwiches can be hearty as well as dainty, if generously spread with meat or chicken

CHICKEN AND DILL PICKLE—Place thin slices of dill pickle on sliced chicken. Cover with mayonnaise or salad dressing and lettuce leaves.

CHICKEN AND ALMOND SANDWICHES

1 cup cooked chicken meat, ground
½ cup minced celery
¼ cup ground almonds
¼ cup mayonnaise
8 slices toast
4 lettuce leaves

Mix chicken, celery and almonds. Moisten with mayonnaise or salad dressing. Spread on buttered toast, cover with lettuce and a second slice of toast. Cut into triangles or finger shapes. Makes 4 sandwiches.

CHICKEN LIVER SANDWICHES

1 cup mashed cooked chicken livers
2 tablespoons diced crisp bacon
Salt and pepper
4 drops Tabasco sauce
1 tablespoon lemon juice
8 slices bread

Combine first 5 ingredients. Spread between slices of bread. Makes 4 sandwiches.

FILLINGS AND SPREADS

CHICKEN AND CELERY FILLING

1 cup minced cooked chicken
1 cup minced celery
1 tablespoon minced green pepper
4 tablespoons mayonnaise
¼ teaspoon salt
Dash pepper

Mix all ingredients together thoroughly. Makes about 2 cups. Omit celery and green pepper, increase chicken to 2 cups and add ½ teaspoon powdered sage.

CHICKEN AND EGG SANDWICHES

1 cup minced cooked chicken
2 hard-cooked egg yolks
1 teaspoon chicken stock
1 teaspoon lemon juice
1 teaspoon butter, melted
Salt and pepper, 8 slices bread

Combine first 7 ingredients. Blend thoroughly. Spread between slices of bread. Makes 4 sandwiches.

CHICKEN HAM SANDWICHES

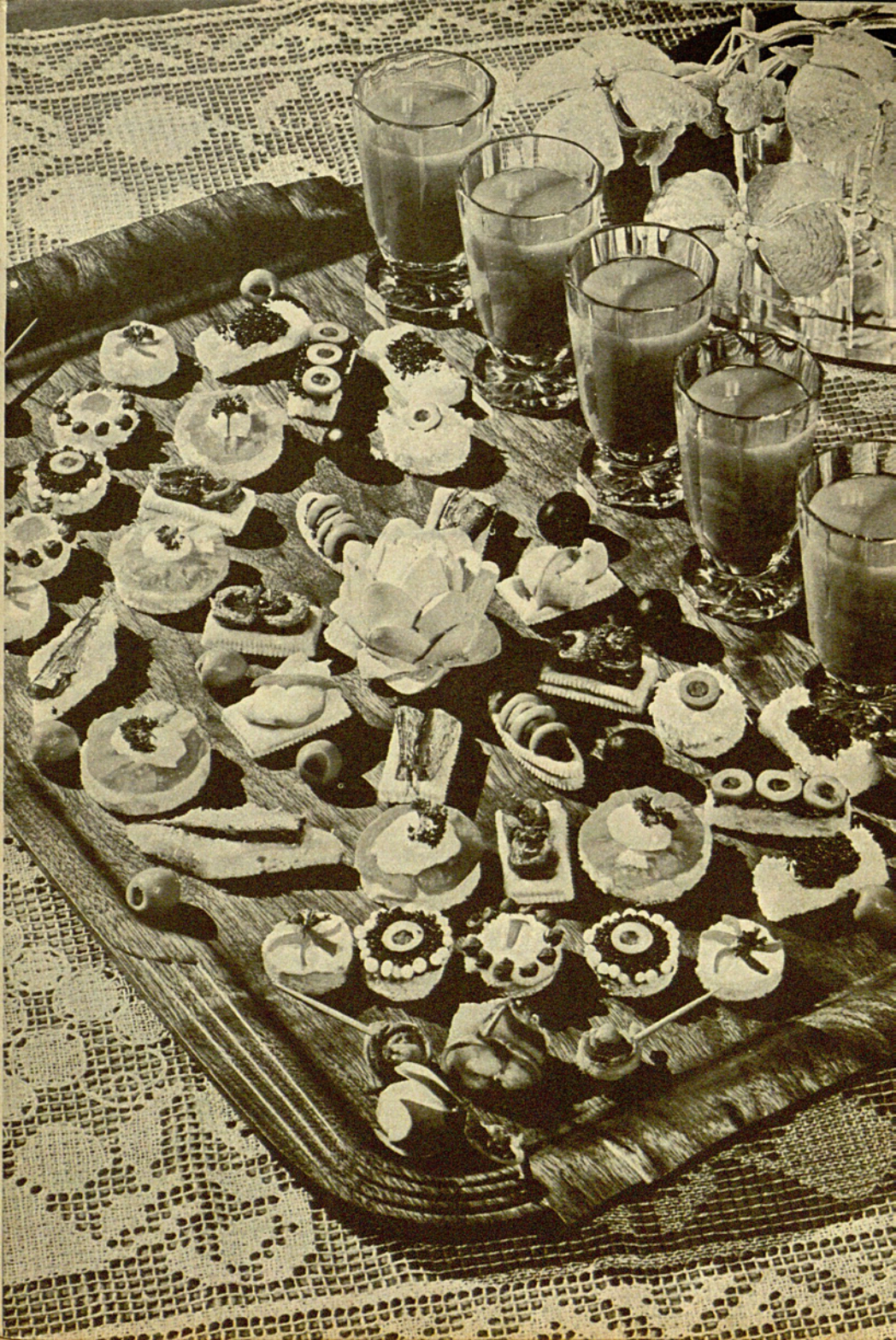
1 cup diced cooked chicken
½ cup diced cooked ham
½ cup chopped celery
¼ cup salad dressing or mayonnaise
8 slices bread
Lettuce

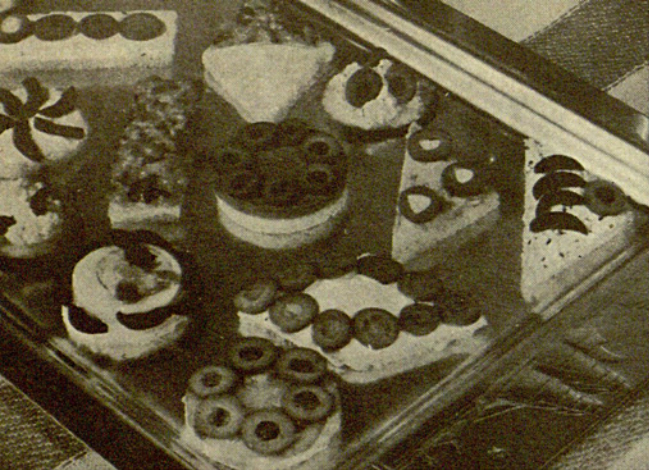
Combine first 4 ingredients and blend. Spread between slices of bread, topping with lettuce leaf. Makes 4 sandwiches.

Add chopped pickles or olives. Use cucumber instead of celery.

With deftness and imagination in garnishing, this dazzling array can be prepared from a few simple fillings and spreads ➔







Spreads for canapés must be savory and stimulating to the appetite

NOVEL CHICKEN FILLING

1 cup cooked white meat of chicken
 ½ teaspoon salt
 Few grains cayenne
 1 teaspoon unflavored gelatin
 4 tablespoons cold water
 6 tablespoons cream

Chop chicken very fine and pound to a paste; season with salt and cayenne. Soften gelatin in cold water for 5 minutes, add cream and dissolve gelatin over boiling water. Add to chicken and blend thoroughly. Spread in thick layer and chill until firm. Divide into squares, cut these squares into very thin slices and arrange on thin buttered slices of bread. Remove crusts and cut into fancy shapes. Makes 1 cup filling.

CHICKEN SALAD FILLINGS

CHICKEN AND ASPARAGUS SALAD—1½ cups diced cooked chicken, 1 cup asparagus tips, 2 tablespoons minced green pepper, ¼ cup shredded cabbage and ¾ cup mayonnaise.

CHICKEN AND BACON SALAD—1 cup diced cooked chicken,

½ cup diced crisp bacon, 1 cup diced tomatoes and ½ cup mayonnaise or salad dressing.

CHICKEN AND CABBAGE SALAD—½ cup diced cooked chicken, 2 cups shredded cabbage, ½ cup diced cooked ham and ¾ cup mayonnaise or salad dressing.

CHICKEN AND CHESTNUT SALAD—1 cup diced cooked chicken; ½ cup chopped boiled chestnuts; 1 cup diced celery; 2 hard-cooked eggs, chopped; ½ cup sliced stuffed olives; ½ cup mayonnaise or salad dressing.

CHICKEN AND CUCUMBER SALAD—2 cups diced cooked chicken, ½ cup chopped celery, ½ cup diced cucumbers, 2 tablespoons capers and ¾ cup mayonnaise or salad dressing.

CHICKEN AND TONGUE SALAD—1 cup diced cooked chicken, 1 cup diced cooked tongue, ½ cup chopped celery, ½ cup sliced stuffed olives and ¾ cup mayonnaise or salad dressing.

CHICKEN SALAD WITH PINEAPPLE—Mix 2 cups diced cooked chicken, 1 cup minced celery and 1 green pepper, chopped. Marinate in French dressing. Drain and mix with mayonnaise. Serve on lettuce with pineapple spears.

FILLINGS AND SPREADS

EGG SANDWICH FILLINGS

EGG AND CATCHUP

4 hard-cooked eggs, chopped
 3 tablespoons tomato catchup

EGG AND PICKLE

4 hard-cooked eggs, chopped
 ¼ cup chopped sweet pickles
 ¼ cup mayonnaise

EGG SALAD

2 hard-cooked eggs, minced
 1 tablespoon chopped pickles
 1 teaspoon chili sauce
 6 small stuffed olives
 2 tablespoons mayonnaise

CHOPPED HARD-COOKED EGGS COMBINED WITH:

Chopped boned sardines or anchovies, French dressing.

Chopped crisp bacon or boiled ham, mayonnaise.

Chopped olives, cooked salad dressing.

Chopped pickle, mayonnaise.

Diced cooked chicken, meat or fish, chopped pickles, mayonnaise.

Minced celery, pimiento, mayonnaise.

Minced onion, mayonnaise.

Minced pickle, minced cooked tongue, mayonnaise.

Minced pimientos, diced green pepper, chili sauce, mayonnaise.

Salt, pepper, sliced tomato, mayonnaise.

EGG AND ANCHOVY

3 stalks celery hearts, diced
 6 hard-cooked eggs
 6 to 8 anchovies or sardines
 French dressing
 Worcestershire sauce

Shred lettuce and add celery. Chop whites and add to lettuce. Put yolks through a sieve, add anchovies or boned sardines and mix into paste. Add French dressing and Worcestershire sauce. Makes about 1½ cups.

CARROT AND EGG FILLING

- 2 hard-cooked eggs, chopped
- ½ can condensed vegetable soup
- 1 teaspoon lemon juice
- 4 to 6 tablespoons mayonnaise
- 1 cup shredded carrots

Combine eggs and vegetable soup. Add lemon juice, mayonnaise and carrots. Makes 2 cups.

EGG AND CAVIAR

- 4 hard-cooked eggs
- 1 tablespoon caviar
- Salt and pepper

Force eggs through a sieve; add caviar and seasonings and mix thoroughly. Shape into a roll 1½ to 2 inches in diameter. Chill until firm. Slice and place on a round of toast. Serves 6.

EGG AND LIVER

- ¾ cup liver, (chicken, calf's or beef)
- 4 hard-cooked eggs
- 2 small onions, chopped fine

Bake or fry the liver. Dice liver and eggs. Combine with onion and French dressing. Serves 4.

BET AND EGG—Combine ½ cup chopped cooked beets and 4 chopped hard-cooked eggs with mayonnaise or salad dressing.

EGG AND CHEESE SALAD LOAF

- 8 hard-cooked eggs
- ½ pound cheese, 8 crackers
- 1 small can pimiento
- 6 sweet pickles
- 1 clove garlic, cut; Salt
- Mayonnaise or salad dressing

Chop first 5 ingredients in a bowl rubbed with garlic. Add seasonings and enough mayonnaise to bind ingredients together. Press into a paper-lined pan and chill. Serve in squares or slices on lettuce as a salad, as a sandwich slice or on canapés. It is also attractive heaped into a small bowl from which guests may "spread" their own. Serves 8.

EGG AND HAM

- 5 hard-cooked eggs
- 1 teaspoon minced chives
- Salt and paprika
- 1 or 2 drops Tabasco sauce
- Mayonnaise
- ½ pound boiled ham

Separate yolks and whites of eggs. Force yolks through sieve, add chives, seasonings and mayonnaise to moisten. Beat to a smooth paste. Chop egg whites and ham together. Mix with yolks. Add ¼ teaspoon ground cloves. Use only the yolks of the eggs.

EGG AND HAM SALAD

- 6 hard-cooked eggs, diced
- 1 cup diced cooked ham
- 6 sweet pickles, sliced
- 1 cup chopped celery
- 10 stuffed olives, chopped
- Mayonnaise

Combine ingredients. Serves 6.

TOMATO EGG SNACKS

- 3 slices peeled tomato, chopped
- 1 hard-cooked egg, chopped
- 2 tablespoons minced pickle
- 2 tablespoons minced onion
- ⅛ teaspoon salt, Dash pepper
- 2 tablespoons softened butter

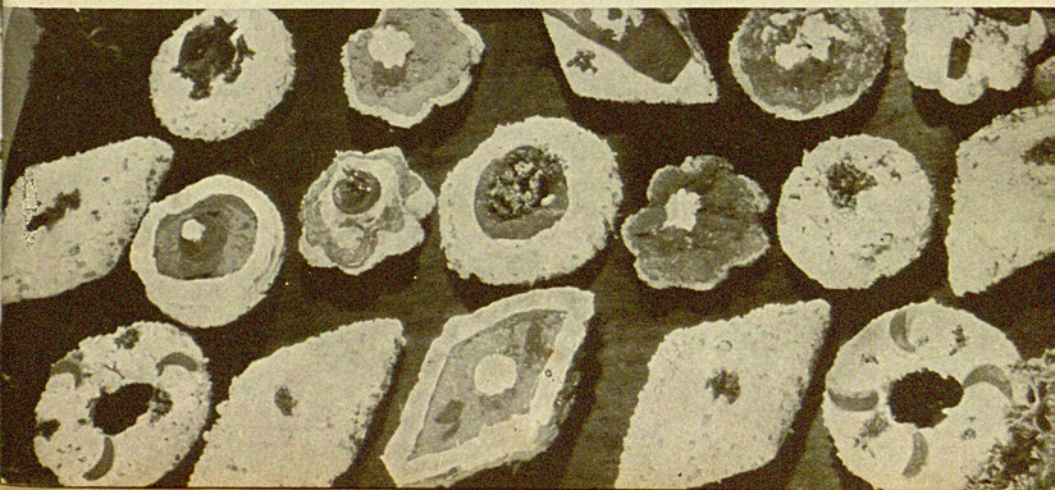
Combine ingredients. Spread on crackers, toasted bread cut into attractive shapes or potato chips. Makes ¾ cup spread.

VEGETABLE AND EGG SALAD

- 6 hard-cooked eggs, diced
- ¼ cup chopped pimiento
- 2 cups diced cucumbers
- 1 cup diced celery
- 2 tablespoons chopped onion
- ½ teaspoon salt
- ¾ cup salad dressing

Combine ingredients. Serves 6.

Dainty tea sandwiches may have either sweet or savory fillings



FISH SANDWICH FILLINGS

SALMON AND CUCUMBER

- 1 cup flaked cooked salmon
- ½ cup mayonnaise
- ¼ cup chopped cucumber

SALMON AND HAM

- ½ cup flaked cooked salmon
- ½ cup ground ham
- ½ cup mayonnaise

SALMON AND NUT

- 1 cup flaked cooked salmon
- 3 tablespoons chopped nut meats
- 3 tablespoons minced celery
- ½ cup mayonnaise

SALMON AND PICKLE

- 1 cup flaked cooked salmon
- 2 tablespoons chopped pickle
- 3 tablespoons mayonnaise

SHRIMP AND CREAM CHEESE

- ¾ cup mashed cooked shrimp
- ¼ cup cream cheese

TUNA SALAD

- 1 cup flaked tuna
- 2 tablespoons mayonnaise
- 1 teaspoon tarragon vinegar
- ¼ teaspoon paprika
- 1 tablespoon minced capers

CUCUMBER SHRIMP CRESCENTS

- ½ cup chopped unpared cucumber
- 1 teaspoon chopped chives
- 1 (5¼-ounce) can shrimp,
cleaned and minced
- 1 tablespoon French dressing
- 1 tablespoon mayonnaise

Combine cucumber, chives and shrimp. Add dressing and mayonnaise. Spread on buttered bread cut into crescent shapes. Makes 1½ cups spread.

KIPPERED HERRING SALAD

- ½ pound kippered herring
- 2 cups chopped celery
- 1 green pepper, chopped
- 1 Spanish onion, chopped
- 2 hard-cooked eggs, chopped
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- ½ teaspoon paprika
- ½ cup French dressing

Chop herring and vegetables very fine. Add eggs and seasonings. Toss together with dressing. Makes about 4 cups.

The beauty of mosaic sandwiches depends on the contrast between the fillings and the breads

CRAB-MEAT SALAD FILLING

- 1½ cups cooked crab meat
- ¾ cup diced celery
- 1 tablespoon minced pimiento
- 1 tablespoon minced green pepper
- ¼ teaspoon salt
- Mayonnaise

Shred crab meat and discard all tough spines. Mix crab meat, celery, pimiento, green pepper and salt and add enough mayonnaise to moisten. Serves 4.

LOBSTER SALAD FILLING

- 2 cups flaked cooked lobster
- ¼ cup chopped stuffed olives
- 2 hard-cooked eggs, chopped
- 1 teaspoon capers
- ⅓ cup mayonnaise

Combine all ingredients and chill for 1 hour. Serves 6.

Omit capers and add 1 teaspoon minced chives and ½ cup diced celery.

PICKLED HERRING SALAD

- ½ cup diced boned pickled herring
- ¾ cup diced cold cooked potatoes
- 1½ cups diced pickled beets
- 3 tablespoons vinegar
- 2 tablespoons sugar

Combine herring with vegetables and season with vinegar and sugar. Makes about 3 cups.

ANCHOVY SALAD—Use anchovies instead of herring and sliced onions instead of beets.

SALMAGUNDI SALAD—Add ½ cup diced roast meat and 1 apple, diced.

ROE FILLING

- 1 cup mashed cooked fish roe
- 2 teaspoons lemon juice
- Salt

Blend ingredients thoroughly.



FILLINGS AND SPREADS

FRUIT, NUT AND NUT BUTTER FILLINGS

DATE AND NUT

- $\frac{3}{4}$ cup ground dates
- $\frac{1}{3}$ cup ground pecan meats
- $1\frac{1}{2}$ tablespoons mayonnaise
- 1 tablespoon lemon juice

DATE AND ORANGE

- 1 cup chopped dates
- $\frac{1}{4}$ cup orange juice

PEANUT

- $\frac{3}{4}$ cup chopped salted peanuts
- $\frac{1}{4}$ cup mayonnaise

PEANUT-BUTTER AND BANANA

- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{3}$ cup mashed ripe banana
- $\frac{1}{4}$ cup mayonnaise

PEANUT-BUTTER AND JAM

- $\frac{1}{2}$ cup peanut butter
 - $\frac{1}{2}$ cup raspberry jam
- Spread each separately.

PEANUT-BUTTER AND PICKLE

- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup mayonnaise
- 3 tablespoons chopped pickle

TOASTED NUT

- 1 cup minced toasted nut meats
- $\frac{1}{4}$ cup mayonnaise

LEMON NUT SANDWICH FILLING

- 3 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- $\frac{1}{2}$ cup sugar
- 4 egg yolks, slightly beaten
- 1 tablespoon butter
- $\frac{1}{3}$ cup slivered blanched almonds

Combine lemon juice and rind, sugar, egg yolks and butter. Cook in double boiler, stirring constantly, until thick. Cool and stir in almonds. Makes 1 cup.



For rolled sandwiches, select a filling that will hold the sandwich together

FRUIT NUT SANDWICH FILLING

- 1 cup dried figs
- $1\frac{1}{2}$ cups water
- $\frac{1}{8}$ teaspoon salt
- 3 tablespoons quick-cooking tapioca
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ cup pitted dates, ground
- $\frac{1}{2}$ cup nut meats, chopped
- 1 tablespoon lemon juice

Cook figs in water 5 minutes or until softened. Drain and place 1 cup of the liquid in top of double boiler. Heat to boiling, add salt, tapioca and cinnamon and reheat to boiling, stirring constantly. Place over boiling water and cook 5 minutes, stirring constantly. Put figs through food chopper and add with remaining ingredients to tapioca mixture. Cool. Makes $2\frac{1}{2}$ cups.

COMBINATIONS WITH NUT MEATS:

Chopped almonds with chicken, tuna or crab meat.
English walnut meats and chopped ham.

Chopped nut meats and olives.

Chopped peanuts or pecan meats with chopped carrots, cabbage or apples.

Chopped peanuts or pecan meats and cream cheese.

Pecans or peanuts, honey, butter and chopped whole orange if desired.

Pecans or peanuts with jelly or jam.

Cream cheese, chopped stuffed olives and chopped nuts.

Cream cheese, crushed pineapple and chopped nuts.

Cottage cheese and pickles, olives, nuts or pimientos.

Minced orange peel with cream cheese or mayonnaise mixed with chopped nuts and raisins.

Currant jam with minced walnut meats and creamed butter. Serve with cream cheese. Preserved currants may be used instead of currant jam.

Ground boiled ham and chopped pickles or chopped peanuts.

Chopped stuffed olives and chopped nuts, moistened with salad dressing.

Chopped raisins, figs, dates or prunes, chopped nut meats and mayonnaise or lemon juice.

MEAT FILLINGS**BACON**

- 7 slices crisp bacon, chopped
- 1 pimiento, chopped
- ¼ cup mayonnaise

BACON AND PICKLE

- 8 slices crisp bacon, chopped
- 4 medium dill pickles, chopped
- ¼ cup mayonnaise

BEEF

- 1½ cups cold roast beef
- ½ teaspoon salt
- ½ tablespoon chili sauce
- ¼ teaspoon Worcestershire sauce
- 1 tablespoon melted butter

HAM

- 1 cup ground cooked ham
- ½ tablespoon minced onion
- ½ teaspoon dry mustard
- 2 tablespoons mayonnaise

DEVILED HAM SPREAD

- 2 (5-ounce) cans deviled ham
- ½ cup mayonnaise
- 1 cup cottage cheese

HAM AND CHEESE

- ½ cup ground boiled ham
- ½ cup ground American cheese
- 2 tablespoons ground sweet or dill pickle
- ½ teaspoon ground onion
- Mayonnaise to moisten

HAM AND PICKLE

- 2 (5-ounce) cans deviled ham
- ⅓ cup mayonnaise
- 6 small sweet pickles, minced
- ½ cup chopped lettuce

HAM SALAD

- ¾ cup chopped cooked ham
- 1 tablespoon chopped onion
- 1 hard-cooked egg, chopped
- ¼ cup chopped green pepper
- ¼ cup mayonnaise

LAMB

- 1¼ cups chopped cooked lamb
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ tablespoon minced onion
- 1 teaspoon minced mint leaves
- 1 tablespoon lemon juice

LIVER AND BACON

- ½ cup chopped cooked bacon
- ½ cup ground cooked liver
- ⅛ teaspoon pepper
- Dash cayenne
- ¼ cup cream

LIVER AND RAISIN

- ¾ cup chopped cooked liver
- ⅓ cup chopped raisins
- ⅛ teaspoon salt
- 2 tablespoons mayonnaise
- ¼ teaspoon mustard
- ¼ teaspoon grated onion
- ⅛ teaspoon pepper
- 3 tablespoons chili sauce

VEAL AND CARROT

- ½ cup chopped cooked veal
- ½ cup grated carrot
- Dash salt, dash pepper
- 1 teaspoon lemon juice
- 3 tablespoons mayonnaise

LIVER SAUSAGE

- ½ cup chopped liver sausage
- 2 teaspoons minced cooked bacon
- 2 teaspoons minced pimiento
- ½ teaspoon lemon juice

TONGUE

- 1½ cups minced cooked tongue
- 2 tablespoons prepared horse-radish
- ½ teaspoon salt
- ¼ cup mayonnaise
- Dash cayenne

VEAL

- 1¼ cups chopped cooked veal
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon prepared mustard

GROUND BEEF SANDWICH

- ½ pound ground round steak
- 1 tablespoon minced onion
- Salt and pepper

Blend ingredients and use at once, uncooked. Serves 4 to 6.

GROUND BEEF SANDWICH DE LUXE

- Cut clove garlic
- ½ pound ground round steak
- 2 hard-cooked eggs, chopped
- ½ teaspoon anchovy paste
- 1 tablespoon minced onion
- Salt

Rub cut side of garlic around mixing bowl. Discard garlic. Blend remaining ingredients in seasoned bowl. Use at once, uncooked. Serves 6.

Savory spreads for canapés may go on crackers instead of toast rounds



HAM AND PEANUT BUTTER

- 1/2 cup Smithfield ham paste
- 1/3 cup peanut butter

Blend ingredients or spread separately on buttered bread. Serves 4 to 6.

HAM AND RAISIN

- 1 cup minced cooked ham
- 1/2 cup seedless raisins
- 1 teaspoon capers
- Mayonnaise to moisten

Grind all ingredients together and add mayonnaise. Serves 6.

LIVER SANDWICHES

- 1/2 cup ground cooked liver
- 1/4 cup diced celery
- Salad dressing or mayonnaise
- 12 slices buttered bread
- Lettuce

Combine liver and celery; add enough salad dressing to hold ingredients together. Spread on slices of bread, place a lettuce leaf on top of filling and cover with another slice of bread. Cut into attractive shapes. Serves 6.

MINCED HAM FILLING

- 1 cup boiling water
- 3 tablespoons quick-cooking tapioca
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 pound boiled ham, ground
- 1/4 cup sweet pickle, chopped
- 1 tablespoon grated onion
- 1 tablespoon vinegar
- 1 tablespoon mayonnaise

Place water in top of double boiler, add tapioca, salt and pepper and heat to boiling, stirring constantly. Place over boiling water and cook 15 minutes, stirring occasionally. Add remaining ingredients and cool. Makes 2 cups.

POTTED MEAT

- 1 cup cooked ham, tongue, beef, poultry or game
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- Few grains cayenne
- 1/2 teaspoon prepared mustard
- Melted butter

Use any fragments of cooked ham, tongue, beef, poultry or game. With ham use a quarter part of fat. Remove all gristle and skin, chop meat and pound to a smooth paste. Season highly with salt, pepper, cayenne and mustard and moisten with a little melted butter (except ham). Pack closely in small stone or earthen jars. Place jars in steamer and heat for 1/2 hour. Then press the meat down again and cover with hot melted butter. This will keep for some time and may be served in slices or used for sandwiches. Ham and tongue may be mixed with veal or chicken. Beef or game are better alone. Filling for 8 sandwiches.

Spreads on toast or crackers garnished with sliced stuffed olives and tiny pickled onions are ready for any party

MEAT LOAF

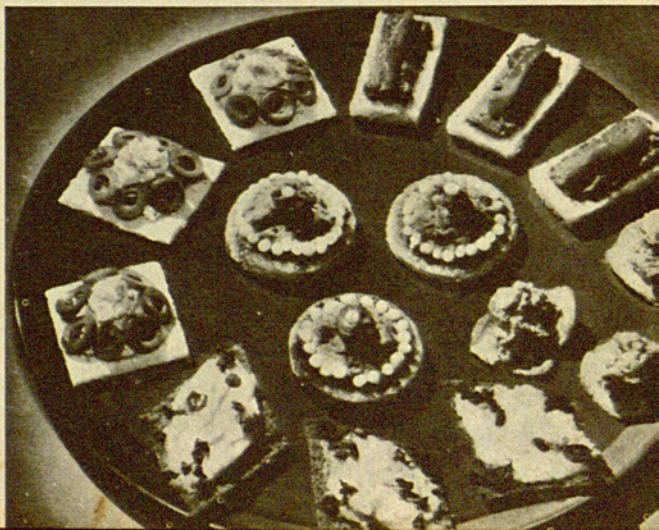
- 2 pounds beef, ground
- 3/4 cup ground suet
- 1/3 cup minced onion
- 2 cups soft bread crumbs
- 2 teaspoons salt
- 2 eggs, slightly beaten
- 3 tablespoons horse-radish
- 1 teaspoon dry mustard
- 1/4 cup minced green pepper
- 3 tablespoons Worcestershire sauce
- 3/4 cup tomato catchup

Mix well, pack into greased pan and bake at 350°F. 1 hour. Slice for sandwiches. Serves 8.

WESTERN SANDWICHES

- 1 small onion, minced
- 2 tablespoons butter
- 1/2 cup minced cooked ham or small can deviled ham
- 4 eggs, slightly beaten
- 1/4 teaspoon salt
- Dash pepper
- 8 slices bread, buttered

Cook onion in butter 2 minutes. Add ham and eggs. Cook stirring constantly until eggs are slightly thickened. Add salt and pepper. Spread between slices of buttered bread. Makes 4 sandwiches.



VEGETABLE FILLINGS**CARROT AND RAISIN**

- 2 carrots, grated
- ½ cup chopped raisins
- ½ cup peanut butter
- Mayonnaise to moisten

CELERY

- 1 cup minced celery
- ¼ cup mayonnaise
- ½ teaspoon salt

GRATED CARROT

- ½ cup grated carrots
- ½ cup grated cabbage
- ½ cup ground peanuts
- ½ cup mayonnaise

RADISH

- ¾ cup sliced radishes
- ¼ cup watercress leaves, minced
- 3 tablespoons mayonnaise

VEGETABLE

- 1 tablespoon chopped onion
- 3 tablespoons chopped celery
- 3 tablespoons chopped cucumber
- 3 tablespoons chopped green pepper
- ½ cup chopped lettuce
- 1 hard-cooked egg, chopped
- ¼ cup mayonnaise

A few filled sandwiches complete the platter of colorful hors d'oeuvres

VEGETABLE AND APPLE

- ¼ cup chopped cabbage
- 3 tablespoons chopped apple
- 3 tablespoons chopped carrot
- 3 tablespoons chopped celery
- 1 tablespoon chopped onion
- 3 tablespoons chopped green pepper
- ¼ cup mayonnaise

PICKLE FILLING

- ¼ cup butter
- 4 sweet pickles, chopped
- 6 sprigs parsley, chopped

MISCELLANEOUS

Boned flaked fish (salmon, tuna, sardines, etc.) chopped celery, salt, pepper, few drops onion juice, mayonnaise.

Chopped crisp bacon; chopped celery, pickles and olives; dash Worcestershire sauce; mayonnaise.

Diced chicken, tongue or ham; chopped celery; seasonings; mayonnaise.

Grated American or Swiss cheese, salt, pepper, dash Worcestershire sauce, mayonnaise.

Shredded cabbage, grated pineapple, mayonnaise.

Pimientos, cucumbers and onion or chives, minced, mixed with mayonnaise.

Chopped young dandelion leaves and onion juice.

PIMIENTO FILLING

- 3 tablespoons flour
- ½ teaspoon mustard
- ½ teaspoon salt
- 2 tablespoons sugar
- ¼ teaspoon paprika
- 1 cup water
- ½ cup vinegar
- 1 egg, beaten
- 2 tablespoons butter
- 1 cup chopped pimientos

Mix dry ingredients together; add water, vinegar and egg. Mix well and cook until thickened, stirring constantly. Add butter and pimientos and cook slowly about 3 minutes. Cool and chill until used. Makes 2½ cups.

VEGETABLE BEAN SANDWICH FILLING

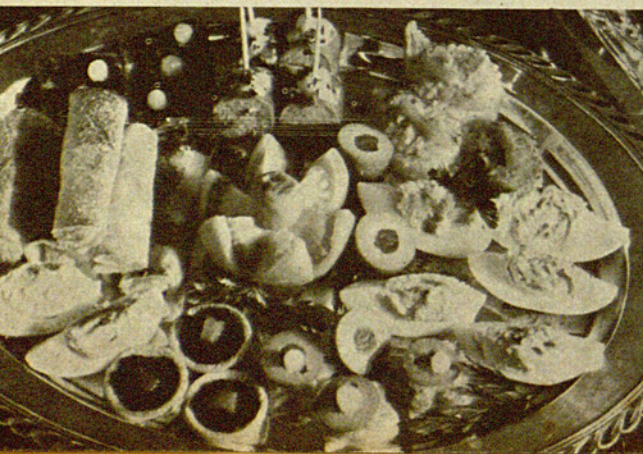
- 1 (16-ounce) can pork and beans
- 1 can condensed vegetable soup
- 6 tablespoons mayonnaise

Mash pork and beans. Add vegetable soup and mayonnaise. Mix thoroughly. Makes 2¾ cups.

SALAD SANDWICH SPREAD

- ¼ cup sugar
- 1/16 teaspoon mustard
- 2 tablespoons flour
- ¼ teaspoon salt
- ¼ cup milk
- 2 tablespoons butter, melted
- ¼ cup vinegar
- 1 egg
- ¼ cup chopped stuffed olives
- 2 tablespoons chopped sweet pickles

Combine dry ingredients, add milk and melted butter. Cook in double boiler until mixture begins to thicken. Add scalded vinegar. Then add to beaten egg and cook 1 minute longer. Add olives and sweet pickles. Chill. Store in covered jar in refrigerator. Makes about 1¼ cups.



SANDWICH BUTTERS

GENERAL METHOD — Cream butter thoroughly. Grind fish, meat or vegetables to a paste and combine with the seasoning and butter. If mixture is not entirely smooth rub through a sieve. Spread on bread or toast cut into dainty attractive shapes and garnish appropriately or use as a base for sandwich fillings.

ANCHOVY BUTTER

- 1 cup butter
- ½ cup minced anchovies
- 2 teaspoons lemon juice
- 4 drops onion juice
- 4 hard-cooked egg yolks

Use herring, bloaters, crawfish, lobster, smoked salmon, whitefish, sardines or 4 tablespoons anchovy paste instead of anchovies.

CHEESE BUTTER

- ½ cup butter
- ¼ cup grated Parmesan cheese or 1½ ounces Roquefort or ½ cup snappy cheese spread

CHILI BUTTER

- ¼ cup butter
- 2 tablespoons chili sauce, drained

CHIVE BUTTER

- ½ cup butter
- ¼ cup chopped chives
- 4 drops Worcestershire sauce

EGG BUTTER

- ½ cup butter
- 4 hard-cooked egg yolks
- Few grains cayenne
- 6 drops Worcestershire sauce

FILÉ BUTTER

- ½ cup butter, melted
- 1 tablespoon filé
- 1 teaspoon paprika

GARLIC BUTTER, STRONG

- 1 tablespoon minced garlic
- ½ cup butter

GARLIC BUTTER, MILD

- 4 teaspoons minced fried garlic
- ½ cup sweet butter

HAM BUTTER

- ½ cup butter
- ¼ pound cooked ham, ground
- 2 hard-cooked eggs, chopped
- Dash pepper

HORSE-RADISH BUTTER

- ½ cup butter
- ¼ cup grated horse-radish

LEMON BUTTER

- ½ cup butter
- Grated rind 1 lemon
- 1½ tablespoons lemon juice
- 1 tablespoon minced onion

MUSTARD BUTTER

- ½ cup butter
- ¼ cup prepared mustard

OLIVE BUTTER

- ¼ cup butter
- 2 tablespoons chopped olives
- ¼ teaspoon lemon juice

PARSLEY BUTTER

- ¾ cup butter
- ¼ cup minced parsley

PIMIENTO BUTTER

- ½ cup butter
- ¼ cup mashed pimiento
- 2 teaspoons India relish, drained

POPPY-SEED BUTTER

- ½ cup butter
 - ½ cup hot poppy seeds, ground
- Use caraway seeds or sesame seeds instead of poppy seeds.

SHRIMP BUTTER

- 1 cup butter
- 1 cup minced cooked shrimp
- ¼ teaspoon salt
- Dash paprika
- 1 tablespoon lemon juice

SUGGESTIONS FOR GARNISHES

Red or green peppers, cut into thin strips or circles.

Celery stuffed with a savory cheese mixture, celery curls or hearts of celery.

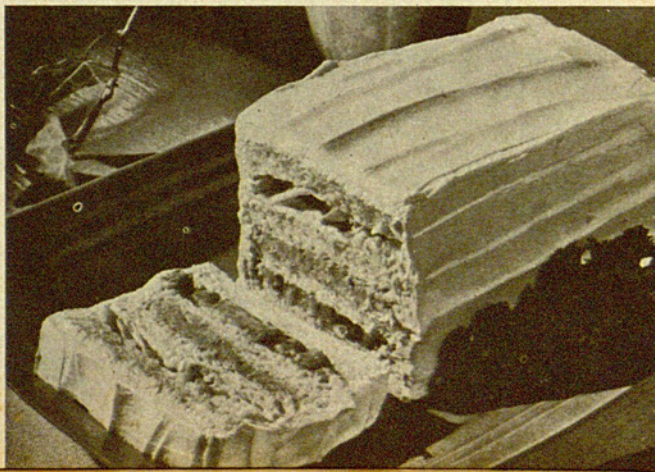
Radishes cut into thin slices.

Stalks of endive stuffed with Roquefort cheese paste.

Sieved hard-cooked egg yolks.

Finely chopped hard-cooked egg whites or egg wedges.

For the sandwich loaf, fillings must harmonize in flavor and contrast in color and texture



PARTY SANDWICHES

Filling for ribbon, checkerboard, tile or rolled sandwiches should be of the type which will become firm when chilled in order to hold the pieces of bread together. Savory butters of all kinds and cream cheese mixtures are especially good for this purpose. Cream cheese may be mixed with fish paste, olives, pimientos, parsley, chives, chopped nuts, lemon juice or herbs to give variety in color and flavor. A small amount of vegetable coloring may be used to give delicate tints. Do not attempt to use salad mixtures for this type of sandwich.

CINNAMON SANDWICHES

2 tablespoons butter
6 tablespoons sugar
2 teaspoons cinnamon
4 slices bread, white or brown
Pecans

Cream butter, sugar and cinnamon together until smooth and well blended. Spread on bread and cut into strips, triangles, circles or other fancy shapes. Place a pecan half on center of each. Serve with fruit salad.

Use hot thin toast instead of bread.

Use nut bread instead of white.

Start the filled pinwheel roll with a row of stuffed olives

PINWHEEL SANDWICHES

Cut bottom, side and end crusts from unsliced loaf of white or whole-wheat bread. Spread bottom of loaf with butter and desired filling. Cut as thin and even a slice as possible from bottom of loaf. Start at 1 end of the slice and roll up tightly as a jelly roll. Wrap in a damp cloth and chill. Cut into thin slices across the roll. Serve plain or toast lightly under broiler.

VARIEGATED PINWHEELS —

Cut crusts from a loaf of white and a loaf of whole-wheat bread, spread ends of loaves with butter and filling and slice very thin. Roll 1 slice of white bread as for jelly roll, around it roll a whole-wheat slice and then a second white slice. Chill and slice roll.

STUFFED PINWHEELS —

Place a row of stuffed olives end to end along one end of a slice of buttered bread. Roll bread as for Pinwheel or Variegated Pinwheel Sandwiches. Chill and slice so each pinwheel has a slice of stuffed olive in the center.

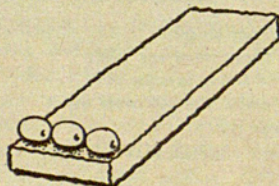
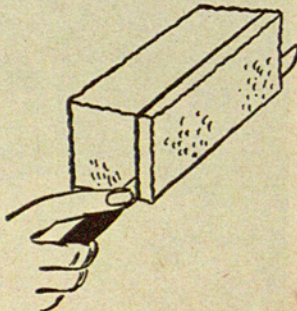
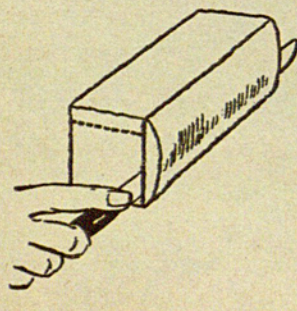
Use small sweet pickles instead of olives.

EGG PINWHEELS — Cut off rounded ends of hard-cooked eggs and use instead of olives in Stuffed Pinwheels.

PARTY PINWHEELS—Spread $\frac{1}{3}$ of each slice with mixture of 1 cup cream cheese and 1 cup minced parsley. Spread remainder of slice with deviled ham and sprinkle with paprika. Roll, starting at cheese end. Wrap in damp cloth and chill. Slice thinly. Each roll makes 10 to 15 sandwiches.

MOSAIC SANDWICHES

Cut thin slices of white and whole-wheat bread, and cut into fancy shapes. Spread half of each kind of bread with butter and desired filling. Cut small shapes from centers or corners of unsliced slices with tiny cutters and put sandwiches together, using a white and a dark slice for each. If desired the tiny shapes cut from center of dark slices can be inserted into openings of similar shape cut in white slices and the white shapes inserted into the dark slices, rather than having the filling of sandwich showing through the opening. For instance, if a star has been cut from center of a top slice of whole-wheat bread it may be inserted in the star-shaped opening cut in a slice of white bread. The sandwich itself may also be star shaped. See p. 14.



OPEN-FACED SANDWICH SUGGESTIONS

Remove crusts from loaf of bread and slice thin. Cut into fancy shapes—rounds, stars, squares, diamonds, crescents, horseshoes, triangles, etc., with fancy cookie cutters. Spread with softened butter, cover with desired filling and decorate with edible garnish. Cream cheese with border and center of chopped or sliced candied or maraschino cherries.

Slice of tomato on bread, cut the same size; top with slice of hard-cooked egg and sprinkle with minced pickles or parsley.

Slice of hard-cooked egg in center of round of bread. Garnish with border of caviar.

Garnish buttered circle of bread with border of sieved hard-cooked egg yolk. Fill center with caviar, pâté de foie gras or ground cooked chicken livers. Place a slice of stuffed olive in center. Slice of smoked salmon. Garnish with spray of dill or thin slice of sweet or dill pickle.

Cut bread into diamond shape. Place a sardine across top and arrange a row of radish slices on each side of sardine.

Cut bread into rectangle and arrange Salmagundi Salad across center. Place strips of pickled beets or circles of hard-cooked

egg on each side of the salad. Slice of cheese on bread with border of Egg Butter forced through a pastry tube or garnish of sliced radishes.

Arrange strips of kippered herring across slice of buttered rye bread. Sprinkle minced onion between strips.

Cut bread into diamond shape, spread half with cream cheese and half with tart jelly. Cover jelly with slices of ripe banana. Spread white bread with orange marmalade and garnish with halves of seedless grapes.

Slice an apple crosswise, cut out core, place on round of buttered bread and fill center of apple with a grape, a cherry or a spoonful of jelly or peanut butter. Slice of roast chicken, turkey or cured ham on whole-wheat bread. Garnish with slices of cranberry jelly, cut into fancy shapes.

Cover small squares of buttered bread with chopped or sliced hard-cooked eggs; arrange a row of anchovy or herring fillets diagonally across bread.

Spread diamond of bread with mayonnaise, place slice of hard-cooked egg in center and small slices of cucumber on each end.

Use anchovy fillets for cucumber. Place slice of tomato on bread, decorate with asparagus tips and mayonnaise.

Cut meat from cooked lobster claw into halves, place on buttered bread and garnish with mayonnaise and sprigs of dill.

Place row of sliced stuffed olives across center of bread. Decorate on each side with mayonnaise forced through a pastry tube.

Slice of boiled ham cut to fit shape of bread. Garnish with strips of pickled beets.

Mix grated uncooked carrots with enough honey to hold together and spread on whole-wheat bread.

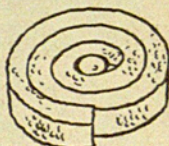
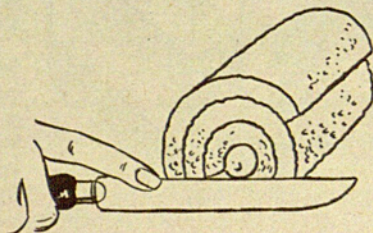
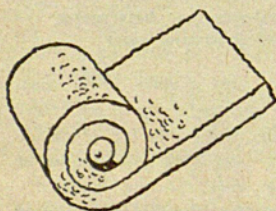
Cut slice of bread into diamond shape and spread 1 end with thick cranberry sauce. On other end place slice of meat loaf cut to fit bread.

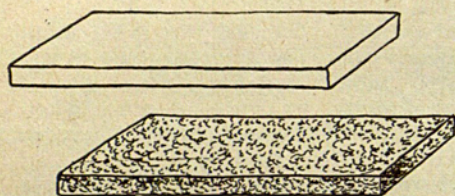
Cut slice of bread into rectangle. Spread with mayonnaise, arrange a slice of hard-cooked egg at one end and bits of green pepper to resemble stem and leaves of a flower.

Spread crackers with mayonnaise, cover with thin slice of pared cucumber and garnish with rosette of soft sharp cheese.

Place slice of plum tomato on round of toast the same size. Top with ring of green pepper and garnish with mayonnaise.

Slice the pinwheel roll so that a slice of stuffed olive garnishes the center





Two long slices of white bread and two of whole-wheat start the ribbon sandwich

PINEAPPLE CHEESE WAFERS

- 3 ounces cream cheese
- 3 tablespoons mayonnaise
- $\frac{1}{2}$ cup chopped pecan meats
- $\frac{1}{2}$ cup drained crushed pineapple
- Crisp crackers

Blend cheese and mayonnaise; add pecan meats and pineapple. Spread on crisp crackers or whole-wheat bread. Makes 24 wafers.

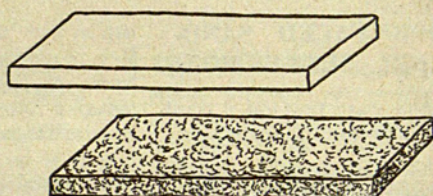
Chill the ribbon sandwich loaf well before cutting it into slices

CINNAMON TOAST

Remove crusts from loaf of bread and cut slices $1\frac{1}{4}$ inches thick. Cut each slice into 3 strips and toast each on all sides. Dip into melted butter, then roll quickly in mixture of $\frac{1}{2}$ cup confectioners' sugar and 2 teaspoons cinnamon.

APRICOT BANANA TOAST

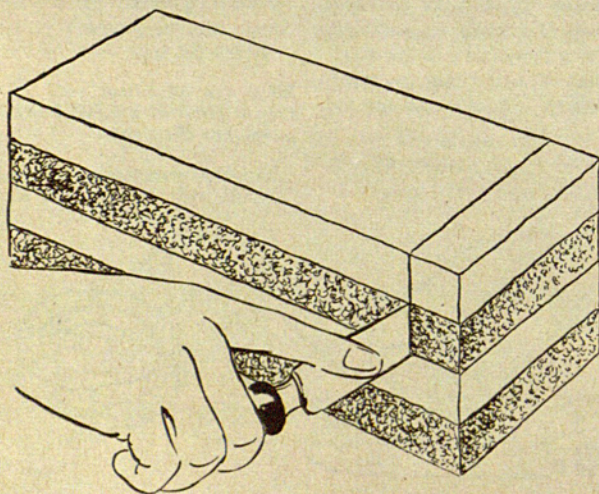
Toast bread on 1 side and butter the other side. Spread with mashed cooked dried apricots. Cover with slices of banana and sprinkle with brown sugar and a little cinnamon. Arrange on preheated broiler rack and broil slowly until brown sugar is melted. Serve hot. Use thinly sliced apples instead of apricots.



TILE SANDWICHES

- 1 unsliced loaf white bread
- 1 unsliced loaf whole-wheat bread
- $\frac{3}{4}$ cup softened butter, sandwich butter or cream cheese filling

Cut all crusts from white and whole-wheat bread. Cut a 1-inch slice lengthwise from bottom of white loaf. Cut this slice lengthwise into 2 strips, 1×1 inch. Cut 2 similar strips from whole-wheat loaf. Butter 1 side of each strip and press each white strip together with a whole-wheat strip. Spread top of these combined strips with butter and place buttered sides together so that the white sections are opposite whole-wheat sections. Press together and wrap in waxed paper. Chill until butter or filling is firm, about 2 hours. Slice and serve.



MUSHROOM SCRAMBLED EGG SANDWICHES

- 8 eggs
- 1 cup condensed cream of mushroom soup
- $\frac{1}{2}$ teaspoon salt, Dash pepper
- 16 slices buttered toast

Beat eggs slightly. Add soup, salt and pepper and mix thoroughly. Pour into top of double boiler and cook over hot water until thick, stirring constantly. Spread between slices of buttered toast. Makes 8 sandwiches.

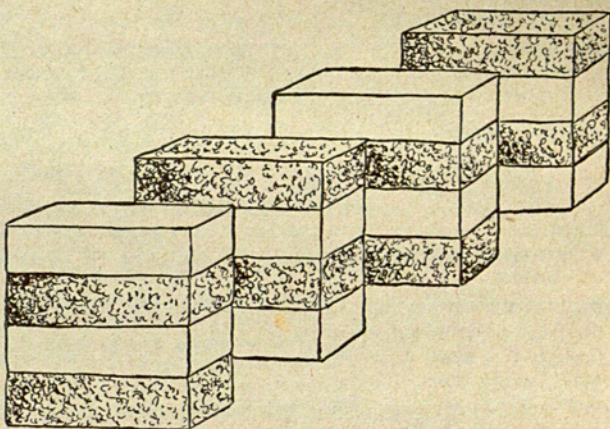
Four ribbon sandwiches, two inverted make the checkerboard

RIBBON SANDWICHES

Cut all crusts from unsliced loaf of bread. Spread bottom of loaf thinly with butter and desired filling, then cut a thin slice from bottom of loaf. Spread bottom again with butter and the same or different filling, cut a second slice lengthwise from loaf of same thickness as before and continue until as many slices as desired are prepared. Repeat same procedure with a loaf of whole-wheat bread. Place white and whole-wheat bread slices together in alternate layers with filling and butter between, using 3, 4, or 5 layers depending upon thickness of slices. Use white bread for top and bottom, with an unbuttered slice on top. Press layers together lightly to make a compact loaf. Chill and slice bread down across layers to make thin sandwiches.

CHECKERBOARD SANDWICHES

—Proceed as for ribbon sandwiches, but cut all the slices $\frac{1}{2}$ inch thick and use only 4 layers. To be successful all slices must be as uniform in thickness as possible and the filling must be spread evenly. Cut loaf of ribbon sandwiches into $\frac{1}{2}$ -inch slices and spread slices with butter and filling. Pile 4 of these slices one above the other with the strips of bread all running in the same direction and with dark strips above light strips and light strips above dark in checkerboard design. Place the top slice buttered side down. Press stack together firmly. Make similar stacks of remaining slices, chill thoroughly and cut each stack into thin slices.



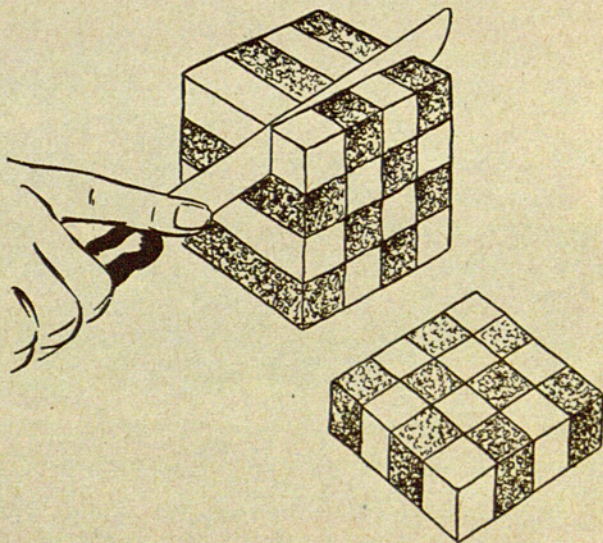
GANGPLANK

Cut all crusts from unsliced loaf of bread. Cut slice lengthwise from bottom of loaf. Butter slice and arrange following fillings, beginning at 1 end in parallel rows to other end. Allow 1 slice to each serving.

Slices of hard-cooked eggs and anchovies

Pickled Herring Salad
Scrambled eggs with sliced frankfurters or chopped bacon
Lobster salad
Sliced roast beef and chopped onions
Roquefort cheese spread

Well pressed together and chilled, the checkerboard will hold together when it is sliced



NIGHT CAP

- 4 eggs, beaten
- 2 tablespoons milk or cream
- ¼ teaspoon salt
- Dash pepper
- 1 tablespoon minced onion
- 2 tablespoons minced pimientos
- ½ can Vienna sausages, thinly sliced
- 2 tablespoons butter
- 8 slices rye or whole-wheat toast, buttered

Beat eggs and add milk, salt, pepper, onion, pimientos and sausage. Cook mixture slowly in buttered skillet, stirring slowly. Pour mixture over half of hot buttered toast and top with second slice. Cut diagonally and serve immediately. Makes 4 sandwiches.

TOMATO ROYAL SANDWICHES

- ¼ cup butter
- ¼ pound Roquefort cheese
- ¼ cup Worcestershire sauce
- 6 slices bread
- Sliced tomatoes, Lettuce

Cream butter and cheese thoroughly. Add Worcestershire sauce and beat until smooth.

Spread on unbuttered slices of bread. Top with thin slices of tomato and garnish with lettuce. Cut into quarters and serve as an appetizer or with a Dutch lunch. Makes 6 sandwiches.

PARTY SANDWICH LOAF

- 1 (1¼-pound) unsliced loaf bread
- 2 cups diced cooked corned beef
- 6 tablespoons chopped sweet pickles
- 1 cup mayonnaise
- ½ teaspoon salt
- ¼ teaspoon pepper

Remove all crusts from bread and cut a long slice ½-inch thick from the top of loaf. Remove center of loaf, leaving a wall ½ inch thick on bottom, sides and ends. Break bread removed from center into crumbs and combine 2½ cups of crumbs with corned beef and pickles. Add mayonnaise and seasonings, mix well and pack into center of loaf. Cover with top slice and chill. Serve in slices. Serves 6 to 8.

A very sharp long-bladed knife is an essential for removing top, bottom and center of the loaf to make this treasure chest of sandwiches





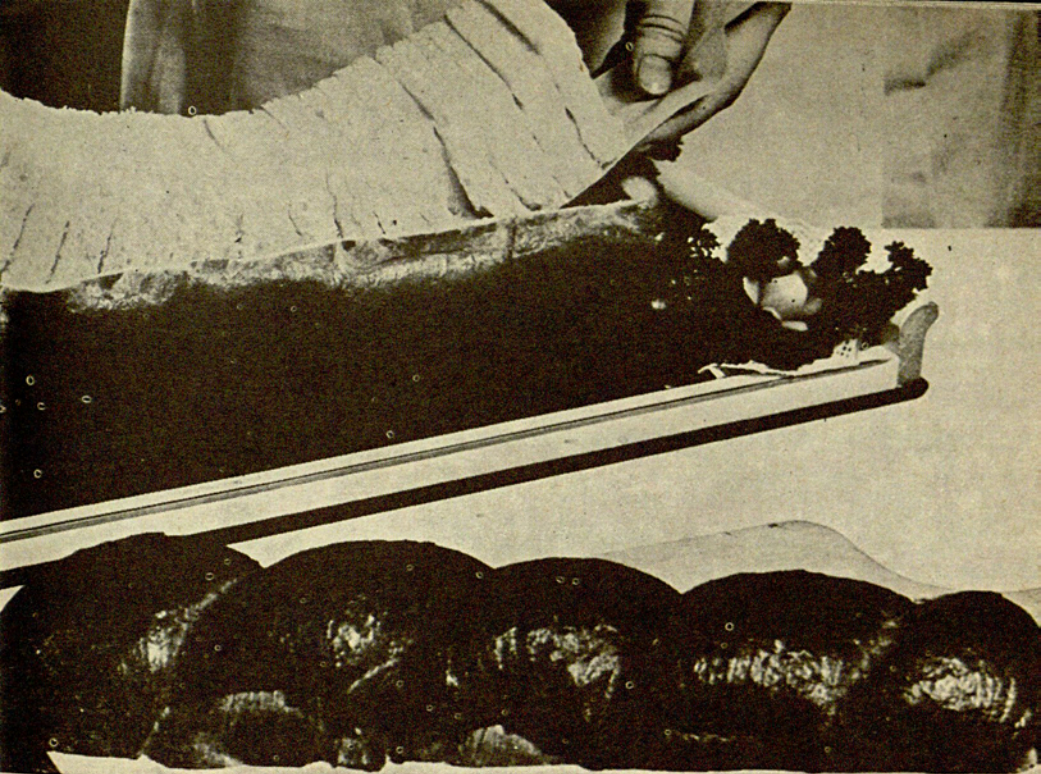
FLAVORFUL PRUNE BREAD
MAKES TEMPTING COTTAGE
CHEESE SANDWICHES





ASSORTED BREADS
ADD INTEREST
TO SANDWICHES





When the filled sandwiches are replaced in the chest, they will stay moist and fresh until used. Arrange nosegays of parsley and radish roses for garnish



TREASURE SANDWICH CHEST

Cut the rounded top (about $\frac{1}{4}$ of loaf) from a loaf of bread. Turn loaf upside down on this cut edge and working on the bottom of the loaf with a sharp, pointed knife cut along each edge leaving a $\frac{1}{2}$ -inch margin all around. Cut through to the top side so that the entire center may be pushed through the crust-shell in one piece. Cut the bread from center into slices, spread with butter and a sandwich spread or filling and cut off bottom crusts. Place sandwiches on a double fold of waxed paper just the width of the sandwiches, lower all at one time into the "chest" and pull paper out as sandwiches are slipped into place. Use top crust for the cover to the "chest."

PIMIENTO AND WALNUT SANDWICHES

$\frac{1}{2}$ cup chopped English walnut meats
 $\frac{1}{2}$ cup chopped pimientos
 3 ounces cream cheese
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{8}$ teaspoon salt
 Butter
 Brown or nut bread

Mix walnut meats with pimientos, cream cheese, mayonnaise and salt. Spread between buttered slices of brown or nut bread. Makes about 12 sandwiches.

POCKETBOOKS

Bread
 1 recipe Salmon and Pickle Filling
 Cut bread in very thin slices, 5x3 inches. Spread with filling, and fold ends over center to make 3 layers. Makes 12.



Dainty colorful sandwiches such as these guarantee the success of any tea or bridge party

DOMINO SANDWICHES

Make closed sandwiches with any desired filling. Cut into oblong shapes and divide crosswise through the center with a strip of pimiento, green pepper or sweet pickle. Cut tiny dots or diamonds from same material and arrange on top to resemble dominoes. Make open sandwiches and use in the same way, selecting material for decorating that will give a good color contrast.

HOT MUSHROOM SANDWICHES

2 tablespoons butter
3 tablespoons flour
1 (No. 2) can ready-to-serve cream of mushroom soup
16 slices bread
Thin slices beef, chicken or veal
Minced parsley
1 hard-cooked egg yolk, sieved
Melt butter, blend in flour, add soup gradually, stirring constantly, and cook until thickened. Toast bread on 1 side and place meat between untoasted sides. Place sandwich on plate and cover with mushroom sauce. Sprinkle with parsley and sieved egg yolk. Serves 8.

SARDINE FINGERS

Cut thinly sliced bread into long narrow strips, and brown on one side in butter. Roll whole sardines in grated Parmesan cheese and place one on untoasted side of each piece of bread. Sprinkle with salt and brown quickly under broiler. Garnish with tiny sprigs of parsley and serve at once.

ROLLED SANDWICHES

Cut crusts from thin slices of bread, spread with a cheese filling, roll and fasten with toothpicks. Place under broiler and toast lightly on all sides. Remove toothpicks and serve immediately.

CHILI ROLLS—Cream 3 ounces snappy cheese, 2 tablespoons chili sauce and 1 teaspoon minced onion together. Spread on bread and proceed as above. Makes 8 sandwiches.

Rolled cheese sandwiches, hot and crispy from the broiler give pleasant variety to the sandwich tray



PARTY SANDWICHES

A bacon cheese roll with a flavorful fruit salad makes an ideal lunch on a hot summer day

SAVORY PINWHEELS

¼ cup butter
½ cup grated sharp cheese
2 tablespoons chopped parsley
1 teaspoon prepared mustard
1 tablespoon tomato catchup
1 teaspoon Worcestershire sauce
Bread

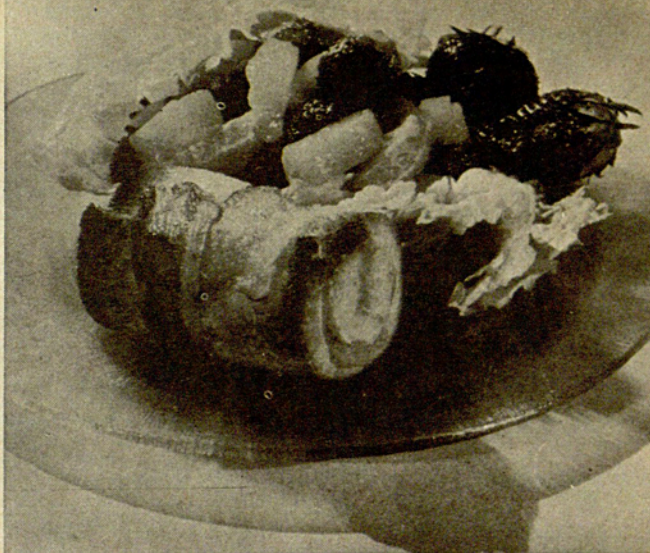
Cream butter and cheese together and remaining ingredients except bread. Cut 6 slices bread about ⅛ inch thick and spread generously with cheese mixture. Roll like a jelly roll and fasten with toothpicks. Wrap in waxed paper and chill ½ hour or longer. Just before serving, cut into thin slices and toast under broiler. Makes 48 pinwheels.

CORNUCOPIA TEASERS

2 tablespoons meat or fish paste
2 tablespoons sieved hard-cooked egg
2 tablespoons softened butter
Few drops lemon juice
Dash cayenne
4 thin slices white bread

Combine meat paste, egg, butter and seasonings. Blend well, spread on bread, trim off crusts and cut each slice into 4 squares. Roll each into a tiny cornucopia and fasten with a toothpick. Place in shallow pan and cover with damp cloth or wet parchment paper. Chill 1 to 2 hours. Remove toothpicks and garnish as desired. Makes 16 cornucopias.

CORNUCOPIA HORS D'OEUVRES—Brown cornucopias in moderate oven (350°F.) and remove toothpicks. Garnish with slice of stuffed olive in tops.



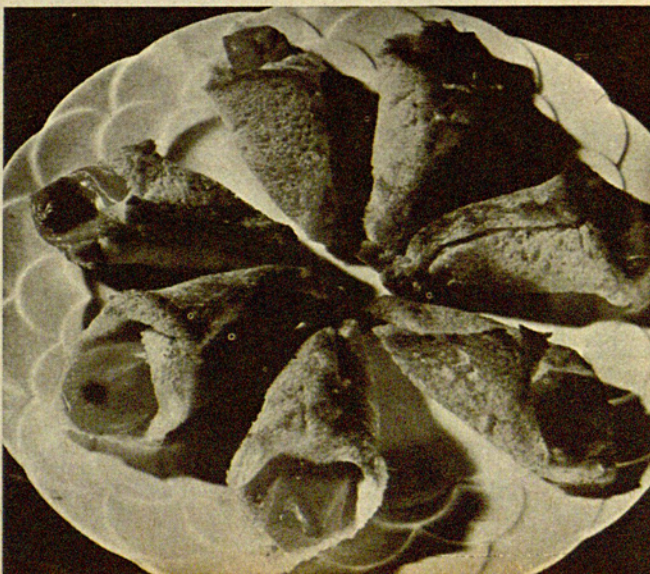
LILY SANDWICHES

Cut thin slices of bread into 2½-inch squares, removing all crusts. Spread with butter and filling. Using 1 corner of bread as stem end and opposite corner as flower end of lily, roll 1 of remaining corners to center as a cornucopia. Wrap opposite corner around this roll. Fasten with toothpick and chill until firm. Cut a strip of whole-wheat bread and insert into top of lily for stamen.

BACON CHEESE ROLL

Remove crusts from large loaf bread and cut into lengthwise slices, ⅓ inch thick. Spread generously with cheese filling and roll up each slice. Wrap each roll with slice of bacon and toast under broiler, turning frequently.

Lily and cornucopia sandwiches are glorified versions of rolled sandwiches and just as easy to make





Individual round sandwich loaves, frosted and garnished look like tea cakes

FROSTED SANDWICH LOAF

1 unsliced loaf sandwich bread
Butter
Mayonnaise
Sliced tomatoes
Minced Ham Filling
Lettuce
9 ounces cream cheese
Milk
Parsley

Remove all crust from a loaf of day-old bread. Cut 4 lengthwise slices about $\frac{1}{2}$ inch thick and spread with butter. Place a slice on a platter, spread with mayon-

naise, then cover with sliced peeled tomatoes. Spread another slice with mayonnaise and place it mayonnaise side down on tomatoes. Spread top of this slice with minced ham, cover with third slice of bread. Spread it with mayonnaise and cover with lettuce. Spread fourth slice of bread with mayonnaise and place it mayonnaise side down on lettuce. Press firmly together. Soften cream cheese with milk, beat until fluffy and frost the outside of the loaf. Garnish with parsley. Chill at least 1 hour. Slice crosswise to serve. Serves 8.

Some suggested fillings are:

PARTY SANDWICHES

1.

Sliced tomatoes and cucumbers;
mayonnaise
Salmon and Nut Filling
Lettuce and mayonnaise

2.

Vegetable Filling
Sliced chicken or Chicken and
Almond Sandwich Filling
Lettuce or tomato; mayonnaise

3.

Grated Carrot Spread
Cottage Cheese and Celery Filling
Egg and Pickle Filling

4.

Cream Cheese and Nut Filling
Orange marmalade
Date and Orange Filling

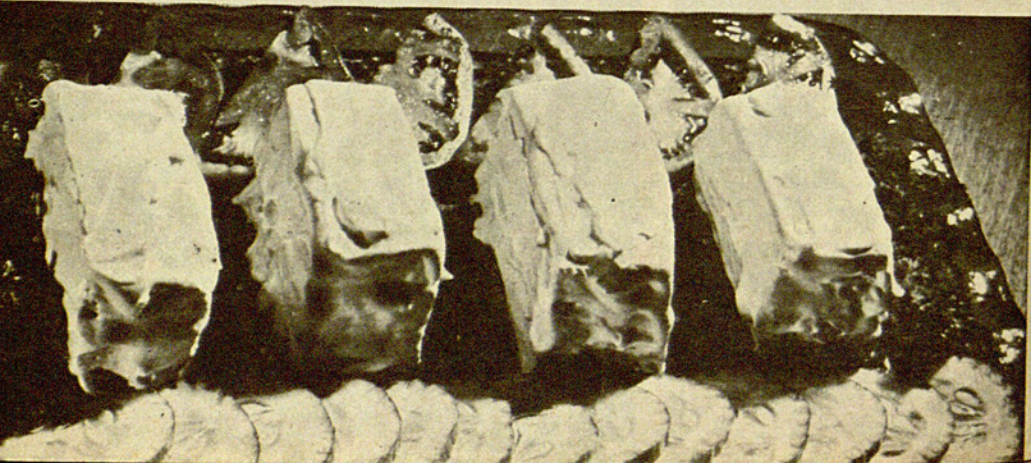
5.

Egg and Pickle Filling
Chicken and Celery Filling
Pimiento Filling

6.

Pickle Filling
Bacon Filling
Egg Salad Filling

When cut square or oblong they still look like small individual cakes



PARTY SANDWICHES

After the cream cheese frosting a generous sprinkling with sieved egg yolk gives a beautiful goldenrod color

FROSTED PARTY SPECIAL

- 6 hard-cooked eggs, chopped
- 1 (4-ounce) can pimientos, chopped
- ½ teaspoon salt
- 6 tablespoons mayonnaise
- ½ pound ground cooked ham
- 3 medium sweet pickles, chopped
- 48 thin slices sandwich bread
- 9 ounces cream cheese
- 3 tablespoons cream

Combine eggs, pimientos, ¼ teaspoon salt and 3 tablespoons mayonnaise; mix thoroughly. Combine ham, pickles and remaining mayonnaise and mix. Cut bread into rounds, spread 16 of these with egg mixture, top each with second round, spread with ham mixture, top with third round. Press firmly together. Mix cheese, cream and remaining salt and

beat until fluffy. Spread over tops and sides of sandwiches and chill 2 to 3 hours. Top each sandwich with a slice of stuffed olive and small sprigs of parsley. Makes 16 sandwiches.

Use watercress for parsley.

Here is the frosted sandwich loaf in all its glory ready to meet all comers

Cut bread into squares, rectangles, triangles, or other fancy shapes instead of circles. After frosting sandwiches, sprinkle generously with hard-cooked egg yolks pressed through a sieve. Use graham or whole-wheat bread for center slice of sandwich. Tint cream cheese frosting any color desired with food coloring.



CLOSED SANDWICHES

In addition to sandwiches described below others may be made using fillings listed in section on Sandwich Fillings. Spread desired filling on a slice of buttered bread, add lettuce, watercress or chicory, if desired, and top with a second slice of buttered bread. Mayonnaise or salad dressing may be used instead of butter for spreading bread. Whole-wheat, graham or rye bread should be used as well as white.

BAKED BEAN SANDWICHES

- 1 cup baked beans with pork and tomato sauce
- ¼ teaspoon salt
- 2 sweet gherkins, chopped
- 4 stuffed green olives, chopped
- Mayonnaise
- 16 slices Boston brown or whole-wheat bread

Press beans through sieve or ricer. Add salt, gherkins, olives and mayonnaise to moisten. Spread between buttered slices of bread. Makes 8 sandwiches.

Omit gherkins, olives and mayonnaise and add 2 tablespoons tomato catchup or chili sauce.

The luncheon sandwich plate with fruit and cream cheese is growing in popularity

GARDEN SALAD SANDWICHES

- 1 green pepper, shredded
- 6 cooked beets, minced
- 1 stalk celery, minced
- ¼ cup mayonnaise
- Few drops onion juice
- ½ cup chili sauce or catchup
- 16 slices rye bread, buttered
- 8 lettuce leaves

Combine vegetables, mayonnaise, onion juice and chili sauce. Spread half of bread with filling and put slices together with lettuce between. Makes 8 sandwiches.

MAN'S DELIGHT

- 8 slices rye bread
- Softened butter
- 4 slices baked ham
- 4 slices Swiss cheese
- Prepared mustard
- Lettuce

Spread bread with butter. Place slice of ham, then slice of cheese on 4 slices bread. Spread cheese with mustard; cover with lettuce. Top with remaining 4 slices bread. Cut into halves. Serve with dill pickle fans. Serves 4.

Use American cheese instead of Swiss cheese.

Use minced mustard pickles instead of mustard.

AMBER SANDWICHES

- 6 ounces cream cheese
- ⅓ cup strained honey
- 12 slices whole-wheat bread
- Peanut butter
- 6 lettuce leaves

Blend cream cheese and honey and spread on half of bread. Spread remaining slices with peanut butter. Put slices together with lettuce leaf between. Makes 6 sandwiches.

DEVILED EGG AND SWISS CHEESE SANDWICHES

- 3 hard-cooked eggs
- 1 tablespoon prepared mustard
- ½ teaspoon salt
- 1 teaspoon Worcestershire sauce
- 6 slices whole-wheat bread, buttered
- 3 wafer-thin slices Swiss cheese
- Watercress
- Dill pickles

Cut eggs crosswise into halves. Mash yolks and blend with mustard, salt and Worcestershire sauce, mixing well. Fill whites. Cut eggs into thin slices and arrange on 3 slices of bread. Top egg with slice of cheese and second slice of bread. Cut into halves and garnish with watercress and pickles. Makes 3 sandwiches.

CREAM CHEESE AND PEANUT SANDWICHES

- 3 ounces cream cheese
- ½ cup chopped parsley
- ½ cup chopped salted peanuts
- ½ teaspoon lemon juice
- ⅛ teaspoon salt
- 12 slices white or whole-wheat bread, buttered

Cream the cheese until soft; add parsley, peanuts, lemon juice and salt. Spread between slices of bread. Makes 6 sandwiches.



TASTY CHEESE AND VEGETABLE SANDWICHES

- ½ can condensed vegetable soup
- ½ cup cottage or cream cheese
- 4 to 6 tablespoons cooked salad dressing
- 12 slices buttered bread

Combine soup, cheese and salad dressing. Spread between slices of bread. Makes 6 sandwiches.

HAM, EGG AND MUSHROOM SANDWICHES

- 1 cup ground cooked ham
- 2 hard-cooked eggs, chopped
- ½ can condensed cream of mushroom soup
- 10 or 12 slices bread, buttered

Mix ham, eggs and soup thoroughly. Spread on slices of buttered bread. Makes 5 or 6 sandwiches.

LIVER SAUSAGE SANDWICHES

- 8 slices whole-wheat bread
- Softened butter
- 4 thick slices liver sausage
- 8 thin slices tomato
- Salt and pepper
- Lettuce

Spread bread with butter. Cover 4 slices with liver sausage, spreading it well to the edges. Cover sausage with slices of tomato, sprinkle with salt and pepper, then cover with leaf of lettuce. Cover with remaining slices bread and cut diagonally into halves. Serves 4.

SAVORY VEGETABLE VEAL SANDWICHES

- ½ can condensed vegetable soup
- ½ cup ground or chopped veal loaf
- ½ cup mayonnaise
- 1 cup finely shredded lettuce
- 12 slices bread

Combine soup, veal loaf, mayonnaise and lettuce. Spread between slices of bread. Makes 6 sandwiches.

SLICED VEAL SANDWICHES

- 12 slices bread
- Softened butter
- Slices cold roast veal
- Slices tomato
- Mayonnaise
- Salt, Pepper

Spread bread with butter. Cover 6 slices bread with veal, top with tomato slices, spread with mayonnaise and sprinkle with salt and pepper. Cut into quarters diagonally. Serves 6.

Slices sweet onion may be used instead of tomato.

Use cold roast beef instead of veal and spread with catchup instead of mayonnaise.

Omit tomato and mayonnaise and marinate the slices veal in a mixture of the following ingredients, for 2 hours before filling sandwiches:

- 1 cup French dressing
- ½ cup catchup
- ¼ clove garlic

CANNED MEAT SANDWICHES

- 1 (12-ounce) can ground pork shoulder and ham
- 16 slices bread
- Butter
- Tomato catchup or piccalilli

Slice meat into 8 slices. Spread 8 slices bread with butter and the remaining slices with catchup. Cover catchup with a slice of meat and top with buttered bread. Makes 8 sandwiches.

ROAST LAMB SANDWICHES

- 8 slices graham bread
- Softened butter
- Slices cold roast lamb
- Chili sauce
- 1 teaspoon minced mint leaves

Spread bread with butter. Cover 4 slices with lamb, spread with chili sauce and sprinkle sparingly with minced mint leaves. Cover with remaining slices and cut as desired. Serves 4.

Even substantial sandwiches may be cut into a variety of shapes with the crusts removed



CORNEB BEEF SAND- WICHES

12 slices bread
Softened butter
6 ($\frac{1}{8}$ -inch) slices cooked corneb
beef

Prepared mustard

Spread bread with butter. Cover 6 slices with corneb beef, spread with mustard and top with remaining slices bread. Cut diagonally into halves. Serves 6.

TONGUE SANDWICHES

$\frac{1}{2}$ cups ground cooked tongue
 $\frac{1}{2}$ cup minced sweet pickles
 $\frac{1}{3}$ cup mayonnaise
8 slices white bread
 $\frac{1}{2}$ cup softened butter
8 slices whole-wheat bread
Watercress

Mix tongue, pickles and mayonnaise together. Spread on white bread. Butter whole-wheat bread, put slices together and garnish with watercress sprays. Makes 8. Use ham or corneb beef instead of tongue.

Use dark breads as well as light and garnish with an orange curl, carrot and radish roses and watercress

HAM AND TOMATO SANDWICHES

1 cut clove garlic
1 cup minced cooked ham
1 teaspoon minced parsley
Dash cayenne
Dash mace
 $\frac{1}{2}$ teaspoon lemon juice
 $\frac{1}{4}$ teaspoon onion juice
 $\frac{1}{2}$ cup butter, softened
16 slices bread, 8 slices tomato

In mixing bowl rubbed with garlic combine remaining ingredients except bread and tomato. Spread bread with ham mixture and place slices together with slice of tomato between. Makes 8 sandwiches.

ROAST PORK SAND- WICHES

8 slices bread
Softened butter
Chili sauce
Slices roast pork
Salt, Pepper, Lettuce

Spread bread with butter, then with chili sauce. Cover 4 slices with slices of roast pork, sprinkle with salt and pepper and cover with lettuce and the remaining slices bread. Cut into halves, diagonally. Serves 4.

HAM AND PRUNE SANDWICHES

$\frac{1}{2}$ cup cooked prunes
1 can ($\frac{1}{4}$ cup) deviled meat
2 tablespoons tomato catchup
Few drops Tabasco sauce
Dash salt
2 tablespoons chopped sour pickles
2 tablespoons minced parsley
2 tablespoons minced onion
10 slices bread, buttered
Lettuce

Remove pits from prunes and cut into pieces. Add next 7 ingredients and blend lightly. Spread between slices of buttered bread with lettuce between each. Cut into desired shapes. Makes 5 sandwiches.

SLICED TURKEY SANDWICHES

8 slices bread
Softened butter
Slices turkey
Salt and pepper
Mayonnaise
Lettuce

Spread bread with butter. Cover 4 slices with turkey, sprinkle with salt and pepper, spread with mayonnaise and top with lettuce and remaining slices bread. Cut diagonally into quarters. Serves 4.



CLOSED SANDWICHES

CHICKEN AND PINE-APPLE SANDWICHES

- 1 (8-ounce) can crushed pineapple, drained
- 1 cup chopped cooked chicken
- 2 cups English walnut meats, chopped
- $\frac{1}{2}$ cup cooked salad dressing
- 24 slices white bread, buttered

Combine pineapple, chicken, nut meats and salad dressing. Spread between buttered slices of white bread. Remove crusts and cut each sandwich diagonally into quarters. Makes 4 dozen small sandwiches.

CHICKEN SANDWICHES DE LUXE

- 2 cups diced uncooked ham
- 3 tablespoons butter
- 2 cups diced cooked chicken
- 1 cup cream
- 1 cup cream sauce
- Salt and pepper
- 2 egg yolks
- 12 slices toast
- $\frac{1}{2}$ pound American cheese, sliced

Cook ham in butter 1 minute. Add diced chicken and cream. Cook very slowly 3 minutes. Add cream sauce and seasonings and cook slowly 2 minutes. Add to beaten egg yolks and cook, stirring constantly until thickened. Cover 6 slices of toast with the chicken and ham mixture, top with remaining slices of toast and cover each with a slice of cheese. Melt cheese under low broiler heat. Serve immediately, garnished with curly endive, sections of tomato and stuffed olives. Serves 6.

VEAL AND CHICKEN—Use 2 cups diced cooked veal instead of ham and add $\frac{1}{2}$ cup sliced stuffed olives to mixture just before serving. Add $\frac{1}{4}$ cup chili sauce.



SLICED CHICKEN SANDWICHES

- 8 slices bread
- Softened butter
- 4 slices breast of chicken
- Piccalilli, Mayonnaise
- Lettuce

Spread bread with butter. Cover 4 slices with chicken, spread with piccalilli and mayonnaise, top with lettuce and cover with remaining slices bread. Serves 4.

To go with luncheon salads cut sandwiches larger, in sticks, circles or triangles

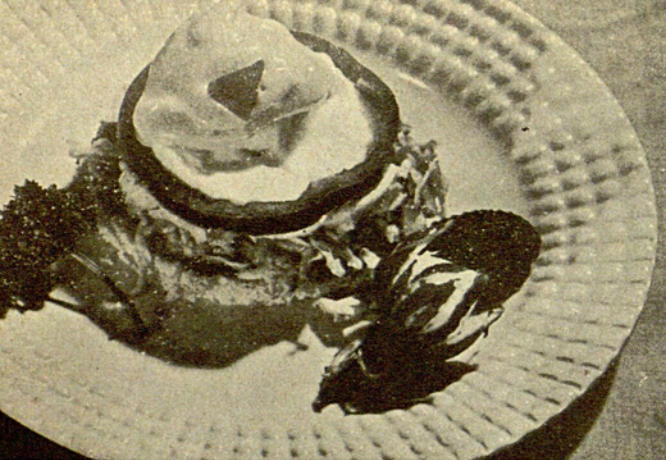
Cut tea sandwiches with small fancy cutters to suit the occasion

JACK HORNER SANDWICHES

- $\frac{3}{4}$ cup condensed cream of mushroom soup
- $\frac{1}{2}$ cup ground cooked ham
- 1 cup ground cooked chicken
- 12 slices bread, buttered

Combine mushroom soup with ham and chicken. Mix well. Spread between slices of buttered bread. Makes 6 sandwiches.





CLOSED SANDWICHES

Top the grilled crab-meat and egg sandwich with a slice of tomato and a spoonful of mayonnaise

GRILLED CRAB-MEAT AND EGG SANDWICHES

- 4 hard-cooked egg yolks
- 1 cup flaked cooked crab meat
- 1 tablespoon butter
- 1 teaspoon prepared mustard
- 1 beef bouillon cube
- ¼ cup boiling water
- Butter
- 12 slices bread

Press yolks through a sieve. Mix crab-meat with yolks. Add butter, mustard and bouillon cube dissolved in water. Beat together thoroughly. Spread on 6 slices buttered bread, top with remaining slices and brush outside of sandwiches with melted butter. Place on heated sandwich grill and cook until brown, or brown on both sides in skillet. Serve hot. Makes 6 sandwiches.

SUPER SANDWICHES

- 1 (4-ounce) can mushrooms
- 1 tablespoon butter
- ½ cup sliced ripe olives
- 1 tablespoon mayonnaise
- 6 thin slices American cheese
- 12 slices bread

Chop mushrooms and brown lightly in butter; add olives. Remove from heat and add mayonnaise. Place slices of cheese on half the slices of bread and spread with the mushroom olive mixture; cover with remaining slices of bread. Heat in moderate oven (350°F.) about 10 minutes or until cheese melts; then toast under broiler. Makes 6 sandwiches.

Tuna sandwiches are even better if buttered and browned in a grill ➔

TUNA SANDWICHES

- 1 cup flaked tuna
- ½ cup chopped cucumber
- 1 tablespoon grated onion
- 2 teaspoons lemon juice
- ¼ cup chopped green pepper
- ½ cup chopped celery
- ¼ teaspoon salt
- Dash pepper
- Paprika
- ¼ cup mayonnaise
- 20 slices bread
- 1 recipe Lemon Butter

Combine first 10 ingredients. Spread half of bread with lemon butter, then with tuna mixture and cover with remaining bread. Makes 10 sandwiches.

WALNUT TUNA SANDWICHES

- 1 (7-ounce) can tuna
- ½ cup finely chopped walnut meats
- 2 cups finely chopped sweet pickles
- 1 tablespoon finely chopped green pepper
- 1 tablespoon finely chopped pimiento
- ½ teaspoon salt
- 6 to 8 tablespoons mayonnaise
- 20 slices bread, buttered

Flake tuna. Add remaining ingredients, except bread and blend well. Spread on slices of buttered bread. Makes 10 sandwiches.

SALMON SANDWICHES

- 1 (7½-ounce) can salmon
- ¼ cup cooked salad dressing
- ¼ cup minced celery
- 1 dill pickle, chopped
- Dash salt
- 16 slices brown or rye bread

Flake salmon and mix with salad dressing, celery, pickle and salt. Spread between slices of bread. Makes 8 sandwiches.

Use sweet pickles instead of dill. Use pickle relish instead of dill.

SHRIMP SANDWICHES

- 1 cup cleaned cooked shrimp
- 2 hard-cooked eggs
- 1 teaspoon lemon juice
- 2 tablespoons minced onion
- 2 tablespoons mayonnaise
- 8 slices whole-wheat bread
- 8 slices white bread
- Butter

Mince shrimp and eggs. Add lemon juice, onion and mayonnaise. Mix thoroughly and spread on buttered whole-wheat bread. Spread white bread with softened butter and place on shrimp. Makes 8 sandwiches.

Place lettuce, watercress, or chichory on shrimp before covering with second slice of bread.



HOT SANDWICHES

TOASTED SHARP CHEESE SANDWICHES

- 1 hard-cooked egg
- 1/2 pound American cheese, grated
- 1 1/2 tablespoons chopped pimientos
- 2 tablespoons minced onion
- 1/2 teaspoon salt
- Dash cayenne
- 1 tablespoon butter
- 1 tablespoon flour
- 1 tablespoon sugar
- 2 tablespoons vinegar
- 1/2 cup evaporated milk
- 8 or 16 slices bread

Chop egg, add cheese, pimiento, onion, salt and cayenne. Melt butter, blend in flour and sugar, add vinegar and milk. Cook until smooth, stirring constantly. Add cheese mixture and stir until melted. Spread on slices of bread and brown under broiler. Makes 8 sandwiches.

Spread filling between slices of bread, brush with melted butter and toast in a sandwich grill or under broiler.

Bread cut in attractive shapes makes the unusual hot sandwich

RAREBIT SANDWICHES

- 1 tablespoon butter
- 1/2 pound American cheese
- 1/2 teaspoon salt
- 1 teaspoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 3/4 cup milk
- 1 egg, well beaten
- 2 tomatoes, sliced
- 6 slices toast
- Salt and pepper
- 6 slices bacon, cooked

Melt butter over low heat, add cheese and stir until melted. Add salt, mustard and Worcestershire sauce. Stir in milk slowly, remove from heat and pour over egg, beating constantly. Place 2 slices tomato on each slice of toast, sprinkle with salt and pepper, cover with rarebit sauce and top with bacon. Serve at once. Serves 6.

BLENDED CHEESE SANDWICHES

- 1/2 cup Camembert cheese
- 1/2 cup Roquefort cheese
- 2 tablespoons butter

Melt together in double boiler and spread on hot toast, for 6.

COTTAGE CHEESE DREAMS

- 1 cup cottage cheese
- 1/4 cup chopped pecans
- 8 slices bread
- 1 egg
- 2 tablespoons water
- 4 tablespoons butter

Mix cottage cheese and pecans and spread on 4 slices of bread. Cover with remaining slices. Dip sandwiches into beaten egg diluted with water and fry in hot butter. Serves 4.

BAKED TOMATO CHEESE SANDWICHES

- 8 slices toast, without crust
- 8 slices crisp bacon, chopped
- 8 slices tomatoes
- 1/2 pound cheese, shredded
- 2 cups medium white sauce
- Buttered bread crumbs

Place toast in buttered baking pan, cover each slice with chopped bacon, then with a slice of tomato and top with cheese. Pour white sauce over all and sprinkle with bread crumbs. Bake in moderate oven (350°F.) 25 minutes. Serves 8.



CHEESE ROLLS

- 1 pound aged Cheddar cheese spread
- 2 green peppers (seeds removed)
- 1 medium onion
- 1 (7-ounce) can tuna, drained
- 1 pint stuffed olives, chopped
- ½ cup melted butter
- 1 (8-ounce) can tomato sauce
- 18 to 24 hard French rolls

Force cheese, peppers, onion and tuna through food chopper, using medium blade. Add olives, butter and tomato sauce and mix. Cut off tops of rolls and remove centers. Fill with mixture and wrap each roll in heavy waxed paper. Twist ends securely, place in paper bag and heat in slow oven (300°F.) 20 minutes. Serve at once. Serves 9 to 12. A covered roaster may be used instead of paper bag. Place rolls in roaster without waxed paper, cover and heat.

CHEESE SOUFFLÉ SANDWICHES

- 8 slices bread
- ½ teaspoon salt
- Dash pepper
- Dash paprika
- 4 eggs, separated
- 1 cup grated sharp cheese

Remove crusts and toast bread on 1 side. Combine salt, pepper, paprika and egg yolks and beat until light. Fold yolks and cheese into stiffly beaten egg whites. Heap onto untoasted side of bread and bake in moderate oven (350°F.) about 15 minutes or until puffy and brown. Serves 8.

HOT BAKED CHEESE SANDWICHES

- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 3 cups milk
- 3 eggs, beaten
- 12 slices toast
- ¾ pound American cheese, thinly sliced

Melt butter; blend in flour, salt and pepper; add milk and cook until thickened, stirring constantly. Add to beaten eggs. Place half the toast in a shallow baking pan with half of cheese on top. Pour on milk and egg mixture and cover with remaining toast and cheese. Place dish in pan of hot water and bake in moderate oven (350°F.) until cheese is melted and egg mixture is firm. Serves 6.

EGG AND CHEESE TOAST

- 6 eggs, slightly beaten
- ½ teaspoon salt
- Pepper
- ½ cup milk
- 2 tablespoons butter
- 8 slices hot toast
- Tomato catchup
- 1 cup grated cheese

Combine eggs, salt, pepper and milk. Melt butter in double boiler, pour in egg mixture and cook slowly, stirring from sides and bottom of pan as eggs begin to thicken. Spread toast with catchup, cover each piece with scrambled eggs and sprinkle with cheese. Place under broiler to brown and melt cheese. Serve at once. Serves 8.

SCRAMBLED EGG AND FRANKFURTER—Omit cheese. Slice frankfurters and add to eggs before cooking. Serve in split buns.

SCRAMBLED EGG AND HAM—Omit cheese. Dice cooked ham and add to eggs before cooking. Spread toast with chili sauce.

With a basket of hot toast and a hot entrée everybody makes his own





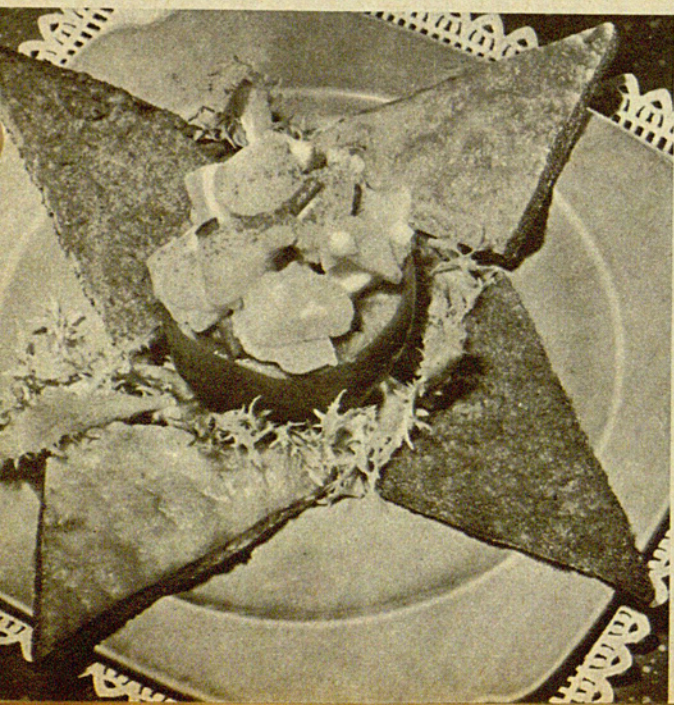
French-fried sandwiches with grilled sausages and fruit makes the Sunday morning brunch memorable

FRENCH FRIED SANDWICHES

Sandwiches, filled as desired
2 eggs, slightly beaten
½ cup flour
½ teaspoon salt
Dash pepper
1 cup milk

Prepare sandwiches as usual with cheese, meat or jam fillings. Combine eggs, flour, salt, pepper and milk. Beat until smooth. Dip sandwiches into egg batter and fry in hot deep fat (390°F.) until brown or fry in skillet half filled with hot fat.

Dip sandwiches into beaten egg mixed with ½ teaspoon salt and ¼ cup milk, instead of dipping in above egg batter.



SALMON FRENCH TOAST SANDWICHES

1 (8-ounce) can salmon
3 tablespoons mayonnaise
1 teaspoon grated onion
Salt and pepper
6 slices white bread
1 egg
1 tablespoon milk
Butter

Drain salmon, bone and flake. Mix with mayonnaise, onion and seasonings. Spread on 3 slices of bread and cover with remaining bread. Beat egg, add milk, salmon liquor and salt. Dip sandwiches into this mixture and brown on both sides in butter. Cut diagonally and serve hot. Makes 3 sandwiches. Cook in hot deep fat (390°F.) until browned.

FRENCH FRIED LIVER SANDWICHES

1 pound liver
1 teaspoon prepared mustard
3 or 4 sweet pickles, diced
¼ cup minced onion
10 slices bacon, fried and diced
3 tablespoons salad oil
20 slices bread
3 eggs, well beaten
¾ cup cream or top milk
½ teaspoon salt
Dash pepper

Simmer liver in salted water with mustard 45 minutes or until tender. Chop and mix with pickles, onion, bacon and salad oil. Spread on bread and cover with second slice of bread. Mix eggs, cream, salt and pepper together. Dip sandwiches in egg mixture and brown on both sides in hot fat. Drain on absorbent paper and serve at once. Makes 10 sandwiches.

Hot toasted cheese points are delicious served with a salad plate

HOT SANDWICHES

CREAMED EGG AND ASPARAGUS SANDWICHES

- 4 tablespoons butter
- 6 tablespoons flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 cups milk
- 6 hard-cooked eggs, diced
- 16 slices buttered toast
- 8 slices ham, cooked
- 48 cooked asparagus tips

Melt butter and blend in flour and seasonings. Add milk gradually, stirring constantly and cook until thickened. Add diced eggs. Cover 8 slices of toast with ham. Cover ham with sauce, place 3 asparagus tips on sauce, cover with another slice of toast, add more sauce and top with 3 asparagus tips. Makes 8 large sandwiches.

PIMIENTO SARDINE SANDWICHES

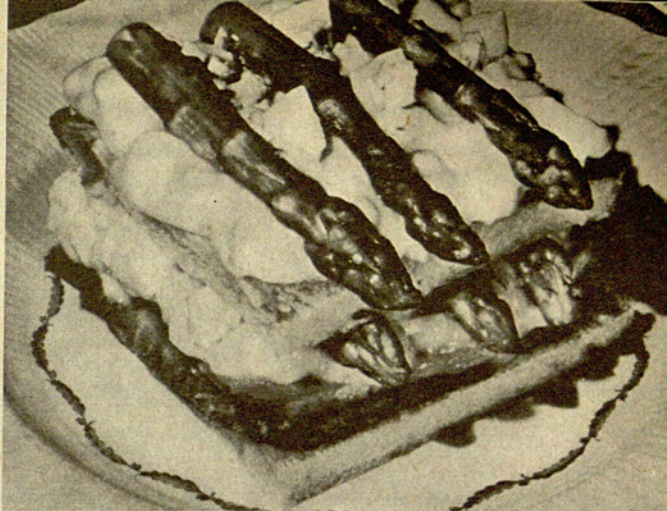
- 1/2 cup mashed sardines
- 1/3 cup minced pimientos
- Mayonnaise
- 4 slices toast

Mix sardines, pimientos and mayonnaise; broil on toast.

SHRIMP SPECIAL SANDWICHES

- 3/4 cup whole cooked shrimp
- 1 cup medium cream sauce
- 6 slices hot toast
- 3 slices American cheese
- Parsley

Clean shrimp and add to hot cream sauce. Pour over 3 slices of fresh buttered toast, cover with remaining toast and top each sandwich with slice of cheese. Toast under low broiler heat until cheese is melted. Garnish with additional shrimp and parsley. Serves 3. Lobster or flaked tuna, salmon or crab meat may be used instead of shrimp.



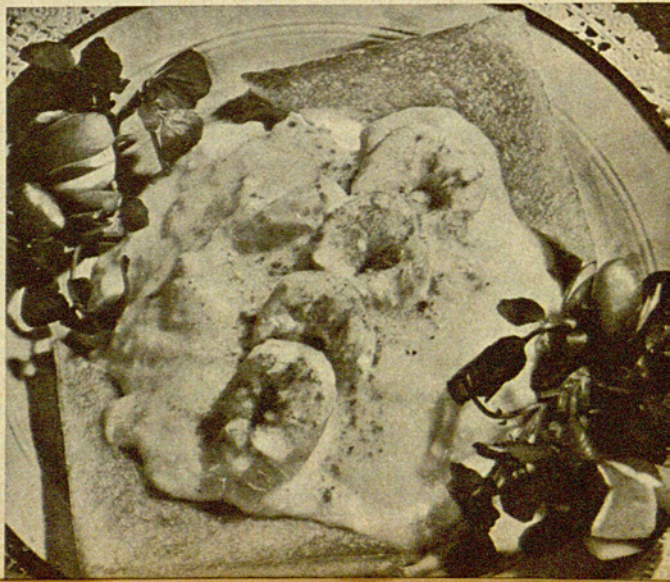
A creamed egg and asparagus sandwich for the children's lunch will solve many problems

SHRIMP RAREBIT SANDWICHES

- 1 tablespoon chopped onion
- 2 tablespoons chopped green pepper
- 6 tablespoons butter
- 1 pound cooked shrimp, cleaned
- 1 tablespoon flour, 1/2 cup milk
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon dry mustard
- Dash salt, Dash pepper
- 1/4 pound sharp Cheddar cheese
- 5 slices hot toast

Cook onion and green pepper very slowly in 5 tablespoons butter 5 minutes. Add cleaned shrimp, mix carefully with a fork and cook slowly until shrimp are hot. Melt remaining butter, blend in flour, add milk gradually, stirring constantly. Add seasonings and cook until thickened, continuing to stir. Add cheese; stir until melted. Serve shrimp on toast with sauce, for 5.

Hot shrimp rarebit sandwiches are another cold weather lunch solution



SALMON SAND- WICHES DE LUXE

- ¾ pound cooked salmon
- 2 tablespoons horse-radish
- 1 teaspoon lemon juice
- ⅓ cup mayonnaise
- Salt and pepper
- 10 slices bread (crust trimmed)
- 3 tablespoons butter, melted
- ½ pound American cheese, grated
- ⅓ cup milk

Flake salmon, remove bones and mix salmon with horse-radish, lemon juice, mayonnaise and seasonings. Spread on slice of bread and cover with another slice, brush outside of each sandwich with melted butter and toast sandwiches under low broiler heat. Melt cheese slowly in top of double boiler and add milk gradually, stirring constantly until sauce is smooth. Pour over sandwiches and garnish with sweet pickle fans and parsley. Serves 5.

OYSTER BISCUITS—Break open small hot baking powder biscuits and butter generously. Place a hot baked or fried oyster in each, sprinkle with salt and serve at once.

Bits of bacon and onion mixed with the cheese before grilling gives extra richness and flavor

HOT SARDINE SANDWICHES

- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- ½ teaspoon salt
- ⅛ teaspoon paprika
- 2 tablespoons tomato catchup
- ½ cup grated sharp American cheese
- 2 (3¼-ounce) cans sardines
- 6 slices toast

Melt butter, blend in flour and add milk gradually, stirring constantly. Add seasonings and cook until thickened, stirring constantly. Stir in cheese. Arrange 3 or 4 sardines on each slice of toast, heat under broiler and pour some of sauce over each sandwich. Makes 6 sandwiches.

Use flakes of kippered herring instead of sardines.

SHRIMP AND LIEDER- KRANZ SANDWICHES

- 1 cup chopped cleaned cooked shrimp
- 6 slices hot toast
- 1 package Liederkranz cheese

Spread shrimp on toast and cover with slices of Liederkranz. Melt cheese under broiler. Makes 6 sandwiches.

CHICKEN CURRY SANDWICHES

- 1 cup chopped cooked chicken
- 1 cup chopped cooked ham
- ¾ cup thick white sauce
- 1 teaspoon or more curry powder
- ½ teaspoon salt
- 6 slices bread
- 1 cup buttered crumbs

Combine chicken, ham, white sauce and seasonings. Toast bread on 1 side and spread untoasted side of bread with filling. Sprinkle with buttered crumbs. Bake in hot oven (425°F.) 15 minutes. Makes 6 sandwiches.

ROYAL CHICKEN SANDWICHES

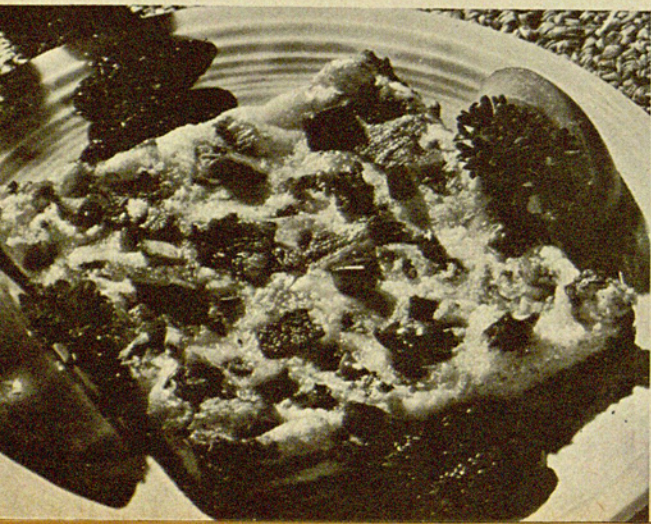
- 8 slices buttered toast
- 8 slices cooked chicken
- 8 slices tomato
- Salt
- 1 cup grated American cheese
- 2 teaspoons Worcestershire sauce

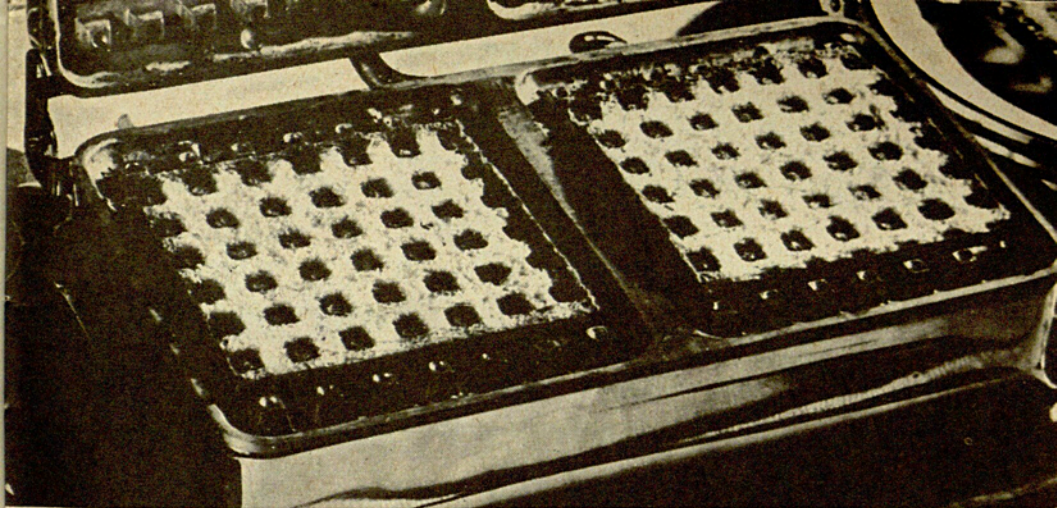
Place slices of buttered toast in shallow baking pan. Place chicken on toast and tomato on chicken. Sprinkle with salt. Spread thickly with grated cheese mixed with Worcestershire sauce. Melt cheese under broiler. Serve at once. Serves 8.

OPEN SAVORY CHEESE SANDWICHES

- 5 slices bacon
- ½ pound American cheese
- 2 slices onion
- 1 tablespoon prepared mustard
- 6 slices bread

Grind bacon, cheese and onion together. Add mustard and mix thoroughly. Toast bread on 1 side, spread thick layer of cheese mixture on untoasted side and brown under broiler, 4 to 5 minutes. Makes 6 sandwiches.





HAMBURGER CHEESE BUNS

- 1 pound ground beef
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- 5 round buns
- 5 slices snappy cheese
- India relish (or piccalilli)

Combine beef with salt and pepper and form into 5 round flat cakes. Fry or broil on both sides until browned. Split buns, toast and cover the lower half of each bun with a slice of cheese. Melt cheese under low broiler heat, cover each with a hot hamburger, spread with relish and cover with the top half of bun. Serves 5. Spread hamburger with mustard and omit cheese.

Omit cheese and relish. Combine 1 cup chopped lettuce, 4 tablespoons mayonnaise and $\frac{1}{2}$ teaspoon prepared mustard. Serve in buns with hamburgers.

Place a grilled onion slice on top of meat.

Omit India relish and add 2 tablespoons toasted poppy seeds or toasted pine nuts.

When the guest list is brief, try waffle sandwiches for the bridge party or luncheon

WAFFLE SANDWICHES

- $\frac{1}{2}$ cup cream cheese
- $\frac{1}{2}$ cup ground boiled ham
- Bread
- Butter

Combine cream cheese and ham. Slice bread thin, spread half with softened butter and remaining half with ham mixture. Put sandwiches together. Place 2 at a time in hot waffle iron and bake until browned. Serve at once. Makes 8 sandwiches.

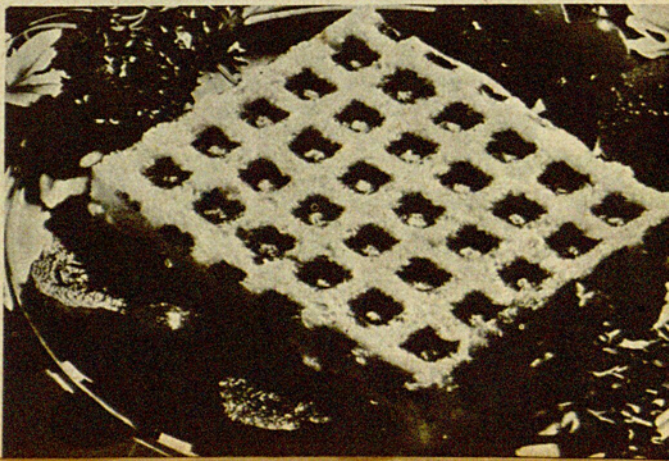
TOMATO DELIGHTS—Split thin baking powder biscuits, butter and top with a slice of tomato and a slice of cheese. Sprinkle with chopped cooked bacon and melt cheese under broiler.

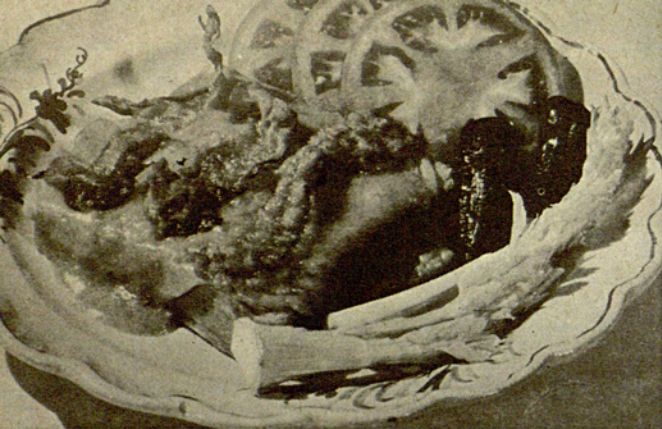
Slice the bread rather thin and remove the crusts before toasting it in the waffle iron

HAM ROLLS

- 18 finger rolls
- Butter
- $\frac{1}{3}$ pound boiled ham, ground
- 3 hard-cooked eggs, ground
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon ground onion
- 2 tablespoons tomato catchup
- 2 tablespoons tart cooked salad dressing

Split rolls and butter. Combine remaining ingredients. Spread in rolls. Place rolls in paper bag and heat thoroughly. Makes 18 ham rolls.





A grilled cheese and bacon sandwich with crisp pickles, celery and tomatoes makes a quick and easy lunch

BROILED HAM SANDWICHES

- 1/4 cup chopped cucumber pickle
- 1 cup grated American cheese
- 3 tablespoons mayonnaise
- 8 (1/4-inch slices) cold ham loaf
- 8 slices bread, buttered

Combine pickle, grated cheese and mayonnaise. Spread on meat, toast under broiler and place on buttered bread. Serve hot. Makes 8 sandwiches.

Cheese sandwiches, rolled and toasted are suitable for either luncheon or a tea party



OPEN CHEESE SANDWICHES

- 3/4 pound American cheese, grated
- 1 1/2 teaspoons Worcestershire sauce
- 8 slices bread
- Softened butter
- Cayenne

Mix cheese and Worcestershire sauce. Spread bread with softened butter, cover with cheese, sprinkle with cayenne and broil slowly until cheese has softened. Makes 8 sandwiches.

Top each sandwich with crisp bacon.

Mix cheese with 3 beaten eggs before spreading on bread and broil slowly.

HOT SANDWICHES

BACON AND CHEESE TOAST

- 1 egg
- 3 tablespoons milk
- 1/2 teaspoon baking powder
- 3/4 pound cheese, grated
- 8 slices bread
- 8 slices bacon

Beat egg, add milk, baking powder and cheese. Mix well. Spread on bread and place a strip of bacon on top. Toast under broiler. Makes 8 sandwiches.

TASTY TOASTED SANDWICHES

- 3 pimientos
- 1 small onion
- 1/2 pound American cheese
- 2 hard-cooked eggs
- 1/4 teaspoon salt
- Dash pepper
- 1/4 teaspoon paprika
- 2 tablespoons prepared mustard
- 16 slices bread
- Melted butter

Force pimientos, onion, cheese and eggs through a food chopper. Add salt, pepper, paprika and mustard. Mix thoroughly. Spread between slices of bread, brush bread with melted butter and toast under a preheated broiler or in a sandwich grill. Makes 8 sandwiches.

BACON PEANUT-BUTTER SANDWICHES

- 8 slices bread
- Peanut butter, Tomato catchup
- 12 slices bacon cut into halves
- Sliced gherkins

Toast slices of bread on 1 side. Spread untoasted side with peanut butter, then with catchup. Slash edges of bacon to prevent curling and place 3 slices on each sandwich. Broil slowly until bacon is slightly browned and crisp. Serve immediately with sliced gherkins. Makes 8 sandwiches.

HOT SANDWICHES

FOUR-LEAF CLOVERS

- ¼ cup butter
- ½ cup grated sharp cheese
- ½ cup dry bread crumbs
- 12 slices bread

Cream butter and cheese together, then add dry bread crumbs and mix well. Cut bread into four-leaf clover shapes with a small cookie cutter. Spread with cheese mixture and toast under broiler. Makes 24 four-leaf clovers (1¾ inches across).

MUFFIN SANDWICH—Cover toasted English muffins with sliced hard-cooked eggs. Cover with cheese and melt under broiler. Top with crisp bacon.

TOASTED FRANKFURT ROLLS

Remove crusts from a loaf of bread. Cut bread lengthwise into long slices. Spread with butter and a relish cream spread. Cut frankfurters crosswise into halves and place a half on each slice of bread. Roll bread around each frankfurter, secure with a toothpick and toast under broiler heat until rolls are lightly browned.

ROLY-POLY LUNCHEON SANDWICH

- 1-pound loaf bread
- 2 recipes Mustard Butter
- 3 cups ground cooked meat
- 1 cup grated cheese

Remove all crusts from bread and slice lengthwise into ⅓-inch slices. Spread each slice with mustard butter, then with ground leftover meat and sprinkle generously with grated cheese. Roll each slice as for jelly roll. Secure with toothpicks and toast in very hot oven (450°F.) until golden brown. Cut into ½-inch slices and serve at once. Makes 30 to 36 sandwiches.



EGG AND CHEESE TRIANGLES

- 1 egg, Dash cayenne
- ⅛ teaspoon salt
- ½ cup grated aged cheese
- 3 slices sandwich bread

Beat egg until foamy, add cayenne, salt and cheese and heap on slices of bread. Place under broiler until lightly browned. Cut each diagonally into 4 triangles. Serve on watercress or parsley. Makes 12.

Use ½ cup minced ripe olives instead of cheese. Bake in tiny pre-baked tartlet shells in a 350°F. oven 12 minutes.

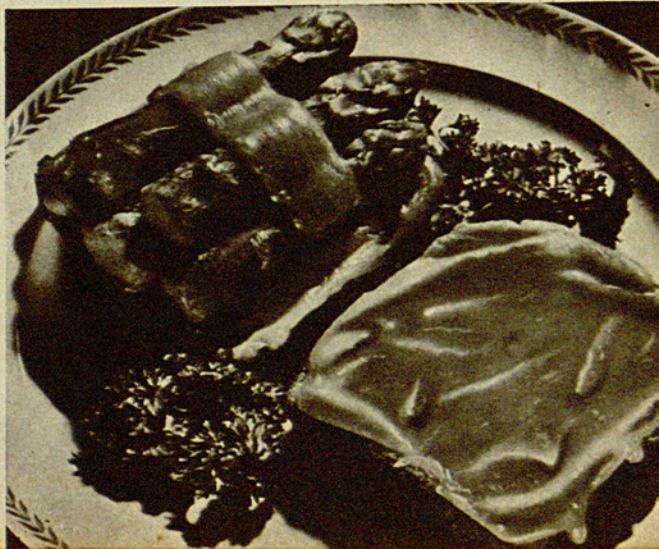
A toasted English muffin is the foundation for this egg, cheese and bacon sandwich

SALAMI TIDBITS

- 3 ounces cream cheese
- ¼ cup condensed celery soup
- 1 cup ground salami
- Toast or crackers

Mix cheese and celery soup thoroughly. Add salami and mix well. Spread mixture on toast or crackers and brown under broiler. Serves 6 to 8.

Open-faced sandwiches are a complete meal in themselves, deserving their popularity





The poached egg luncheon sandwich may be bordered with asparagus tips and cheese sauce

FRIED EGG SANDWICHES

- 1 small onion, minced
- 1 small green pepper, minced
- 2 tablespoons butter
- 1 cup cooked tomatoes
- ¼ teaspoon salt
- Dash pepper
- 4 slices toast, 4 fried eggs
- Grated Swiss cheese

Cook onion and green pepper in butter until tender. Add tomatoes, salt and pepper and cook until reduced one-half. Spread sauce on fresh hot toast, place egg on each slice and cover egg with grated cheese. Melt cheese under broiler. Serve hot with bacon curls. Makes 4 sandwiches.

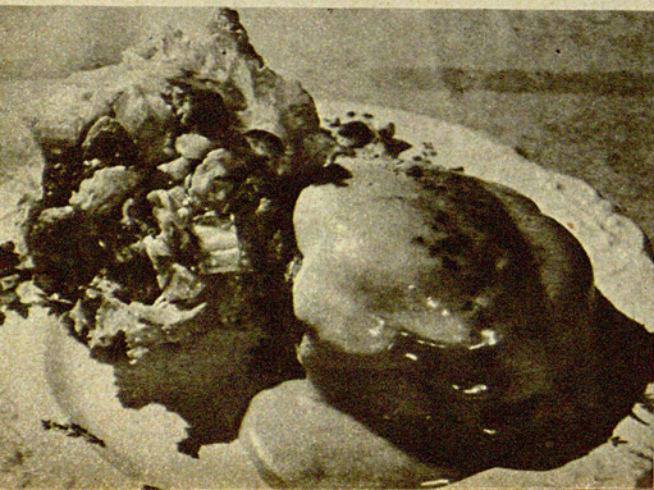
PEANUT-BUTTER RAREBIT

- 2 eggs
- 1½ cups milk
- 6 tablespoons peanut butter
- 1 teaspoon salt
- 4 slices toast

Beat eggs slightly, add milk, peanut butter and salt. Cook in double boiler 12 minutes and pour over hot buttered toast. Serves 4.

CHEESE POACHED EGG—Place hot poached egg on round of buttered toast. Cover with hot cheese sauce and sprinkle with paprika. Serve with crisp vegetable salad.

Or pour cheese sauce over the poached egg and serve with a vegetable salad



HOT SANDWICHES

FRANKFURTER AND CHEESE SANDWICHES

- 6 frankfurters
- 6 long thin slices American cheese
- Softened butter
- 6 finger rolls

Steam frankfurters for 10 minutes, then split lengthwise and place a slice of cheese in the opening. Place in buttered split finger rolls and place in moderate oven (350°F.) 10 minutes or until cheese is melted, for 6.

TOASTED TOMATO HAM FINGERS

- 1 cup ground boiled ham
- 1 cup grated cheese
- ½ teaspoon horse-radish
- ½ teaspoon prepared mustard
- ½ cup condensed tomato soup
- 5 slices bread

Mix ground ham, cheese, horse-radish, mustard and tomato soup together. Toast bread, trim off crusts and cut each slice into 3 or 4 strips. Spread with mixture, then toast under broiler. Makes about 15 fingers.

BARBECUED BEEF SANDWICHES

- ½ cup catchup
- ½ cup water
- ¼ clove garlic
- 1 teaspoon chili powder
- ½ teaspoon Worcestershire sauce
- ¼ cup sugar
- 1 teaspoon mustard
- Slices roast beef
- 12 slices bread or 6 buns

Mix first 7 ingredients together and cook slowly for 10 minutes. Add roast beef slices and heat thoroughly. Place on 6 slices of bread, spread remaining slices with barbecue sauce, place on beef and cut each into halves diagonally. Serves 6.

BARBECUED PORK—Use slices roast pork instead of beef.

HOT SANDWICHES

Hot biscuits, lavishly buttered are ideal to use in making sandwiches

HAM SANDWICHES AU GRATIN

- 8 slices toast
- 5 tablespoons butter
- 1 cup deviled ham
- 2 tablespoons flour
- $\frac{1}{4}$ teaspoon sugar
- $\frac{1}{2}$ teaspoon salt
- Dash pepper
- 1 cup milk
- 2 hard-cooked eggs, chopped
- 3 tablespoons chopped green pepper or pimiento
- Grated cheese

Spread toast with 3 tablespoons butter, then with deviled ham and cover with a second slice of toast. Melt remaining butter; blend in flour, sugar, salt and pepper. Add milk and cook until thickened, stirring constantly. Add chopped eggs, green pepper and cheese, if desired. Pour over toast. Serves 4.

BROILED HAM AND CHEESE SANDWICHES

- 12 slices white bread, buttered
- 6 slices boiled ham
- 6 slices American cheese
- 2 tablespoons tomato catchup
- 2 tablespoons prepared mustard
- Melted butter

Top half of the buttered bread with 1 slice each of ham and cheese. Mix catchup with prepared mustard, spread on remaining slices of bread and place mustard side down on ham and cheese. Brush outside with melted butter and toast under broiler or in sandwich grill. Makes 6 sandwiches.

Omit catchup and mustard.



OPEN-FACED HAM SURPRISE

- 8 slices bread
- 8 slices cooked ham
- 2 egg whites
- $\frac{3}{4}$ cup mayonnaise
- 2 teaspoons prepared mustard

Cover bread with ham slices. Beat egg whites until stiff, fold in mayonnaise and mustard carefully. Cover ham with mixture and bake sandwiches in very hot oven (450°F.) about 5 minutes or until browned. Serve hot. Makes 8 sandwiches.

ASPARAGUS CROWNS

Cut baking powder biscuit dough into rounds using biscuit cutter for half of dough and doughnut cutter of the same size for remainder. Bake in hot oven (425°F.) 12 to 15 minutes. Put together into sandwiches with creamed chicken or ham, using doughnut shaped biscuits for tops. Insert several asparagus tips in center of each.

Asparagus tips make these crowns as gay as a new spring bonnet



DOUBLE-DECKERS AND TRIPLE-DECKERS

CLUB SANDWICHES

24 slices bread
Butter
8 slices cold cooked white meat of chicken
Mayonnaise
16 crisp slices bacon
16 slices tomato

Toast bread and spread with butter. Cover 8 slices with chicken, spread with mayonnaise and cover each with another slice of toast. Spread these with mayonnaise, place 2 slices bacon and 2 slices tomato on top of each and cover with remaining toast. Fasten securely with toothpicks, cut each sandwich diagonally into 4 triangles and stand them upright on a plate. Garnish with pickles, olives, celery curls or radish roses. Serves 8.

Place a leaf of lettuce on top of tomato; cover with toast.

TUNA—Omit chicken. Drain tuna; slice or flake and arrange on toast in place of chicken.

TURKEY—Use turkey meat instead of chicken.

A rich cheese sauce on the club sandwich gives a new angle to an old favorite

CANNED MEAT DOUBLE-DECKERS

1 (12-ounce) can meat, (pork shoulder and ham)
Softened butter
16 slices bread
Shredded cabbage
French dressing

Slice meat into 8 slices. Place each on slice of buttered bread, cover with shredded cabbage and sprinkle with French dressing. Cover with remaining slices buttered bread. Cut as desired. Serves 8.

TOMATO CHEESE CLUB SANDWICHES

12 slices bread
Softened butter
8 slices tomato
8 slices crisp bacon
½ pound Cheddar cheese
⅓ cup milk

Toast bread; spread with butter, cover with tomato slices. Place another slice of toast over tomato; cover with bacon. Top with third slice of toast. Melt cheese in double boiler. Add milk gradually, stirring constantly. Pour sauce over each sandwich. Garnish with radish roses. Serves 4.

LIVER SAUSAGE CLUB

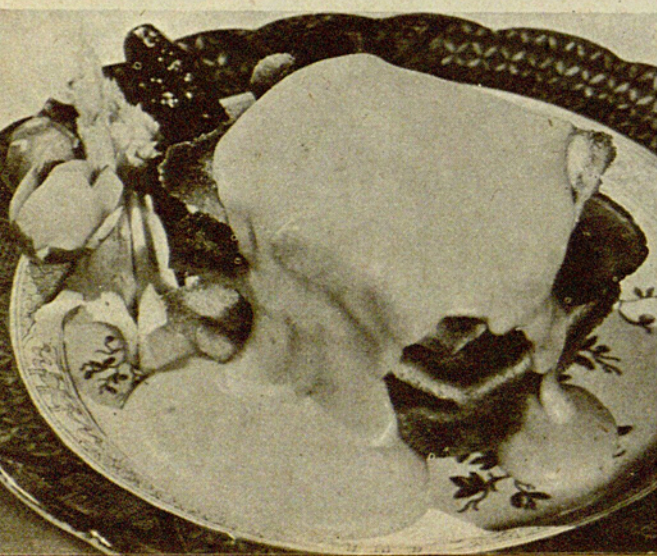
12 slices bread
Softened butter
4 thick slices liver sausage
8 thin slices tomato
Salt and pepper
4 leaves lettuce
Mayonnaise

Spread 4 slices bread with butter, cover with liver sausage, place another slice of bread over sausage, spread top with butter, cover with slices tomato, sprinkle with salt and pepper, top with lettuce and mayonnaise and the third slice bread. Stick toothpicks down into center of each side to hold in place and cut diagonally into quarters. Turn cut edges up and serve with dill pickle slices. Serves 4.
Use salami for liver sausage.

MIDNIGHT FEAST

½ teaspoon grated onion
1 (3¼-ounce) can kippered herring, mashed
18 slices bread
6 slices American cheese
2 hard-cooked eggs, mashed
2 tablespoons mayonnaise
½ teaspoon prepared mustard
¼ teaspoon salt
Dash pepper
6 lettuce leaves
6 slices tomato
6 stuffed olives, sliced

Combine onion with mashed kippered herring and spread on 6 of the slices of bread. Cover each with 1 slice of cheese, then with another slice of bread. Combine mashed egg, mayonnaise, mustard, salt and pepper; spread over top of each sandwich. Cover each with lettuce leaf and another slice of bread; on top place tomato slices and cut sandwiches diagonally. Place slices of stuffed olives on corners. Makes 6 sandwiches.



PYRAMID SANDWICHES

1 large loaf unsliced sandwich bread

1 cup softened butter

8 slices cold chicken

Russian dressing

½ head lettuce

4 hard-cooked eggs, chopped

¼ cup mayonnaise

¼ teaspoon salt

⅛ teaspoon pepper

2 tomatoes, peeled and sliced

1 cucumber, pared and sliced

3 ounces cream cheese

½ cup chopped olives

8 rolled anchovies

Watercress

Radish roses

Slice bread thin. For each sandwich cut 5 rounds of bread varying in diameter from 1 to 4 inches. Spread the rounds with softened butter. Cover the largest rounds with sliced chicken, then with Russian dressing. Cover the next smaller rounds with shredded lettuce and a mixture of hard-cooked eggs, mayonnaise, salt and pepper; then place them on the first rounds. Cover the third rounds with a slice of tomato, then with cucumber and place it on top of the egg mixture. Spread next rounds with mixture of cream cheese and chopped olives, add the smallest buttered round, place a rolled anchovy on the top fastened with a frilled toothpick. Place both together on top of the third rounds. Garnish with watercress and radish roses. Makes 8 sandwiches. Omit chicken and use slices of cooked ham, tongue, pork, veal, turkey or smoked salmon. Instead of lettuce use watercress. Omit eggs and add ½ cup chopped pickle to mayonnaise or use 2 eggs and add ¼ cup chopped pickle. Omit cucumber; use sliced radishes. Use cottage cheese for cream cheese.

SKYSCRAPER SANDWICHES

1 large loaf unsliced sandwich bread

1 cup softened butter

3 ounces cream cheese

½ cup orange marmalade

½ cup ground dates

¼ cup ground walnuts

¾ cup drained shredded pineapple

4 slices cooked ham

4 candied cherries

Watercress

Slice bread and spread as described in Pyramid Sandwiches. Mix cheese and marmalade and spread on largest rounds. Cover with next smallest round, spread with date and nut mixture. Cover third round with pineapple and place on date nut filling. Cover fourth round with ham, place on pineapple. Place smallest round with buttered side down on ham. Garnish with a cherry half and watercress.

TRIANGLE CLUB SANDWICHES

15 slices toast

Chili sauce

5 slices American cheese

Mayonnaise

10 slices cooked tongue

Lettuce

10 stuffed olives

15 sweet pickles

Spread 5 slices of toast with chili sauce. Cover each with a slice of American cheese, then with a second slice of toast. Spread top of toast with mayonnaise, cover each sandwich with 2 slices of tongue and a third slice of toast spread with mayonnaise. Cut off crusts, cut each sandwich into 4 triangles and stand them upright on a plate. Garnish center with crisp lettuce, stuffed olives and sweet pickles. Serves 5.

Everyone loves to demolish these pyramids, since each layer offers a fresh surprise



METROPOLITAN SANDWICH

Spread a buttered thin slice of nut bread with minced cooked chicken. Top with a second slice of bread and spread with chopped ripe olives moistened with mayonnaise. Cover with a third slice of nut bread and spread with cream cheese moistened with pineapple juice. Sprinkle lightly with paprika. Cut crosswise into quarters. Garnish with sliced stuffed olives. Serves 1.

FRUIT SANDWICHES

12 thin slices brown bread
Softened butter
4 thin slices pineapple
¼ cup thick apricot purée
2 tablespoons minced pecans

Spread 4 slices bread with butter, cover with slices pineapple then with another slice of bread. Spread top of slice with butter then apricot purée and sprinkle with nuts. Top each with a buttered slice of bread. Serves 4.

ROAST PORK AND EGG CLUB SANDWICHES

4 slices cold roast pork
12 slices buttered toast
4 teaspoons piccalilli
2 tablespoons mayonnaise
2 hard-cooked eggs, sliced
4 leaves lettuce

Place a slice of pork on each of 4 slices toast. Spread 1 teaspoon piccalilli over each and cover with slices toast. Spread tops with mayonnaise, cover with slices of egg, leaves of lettuce and remaining toast. Stick toothpicks down from top, ½ inch in from sides. Cut diagonally into quarters and place, center points up, on plate. Garnish with stuffed olives or dill pickle slices. Serves 4.

LAMB AND CHEESE SANDWICHES

12 slices rye bread
Softened butter
1 cup Cottage Cheese and Chives
Lettuce
Mayonnaise
4 large slices roast lamb
Garlic Butter

Spread 4 slices bread with butter and cover generously with cheese filling. Add lettuce and cover each with another slice of bread. Spread top with mayonnaise, cover with slices roast lamb and a slice of bread spread with garlic butter. Cut into quarters. Serves 4.

VEAL AND CHEESE—Use slices roast veal and ½ cup cream cheese mixed with ½ cup piccalilli instead of lamb and cheese filling.

HAM AND PEANUT-BUTTER—Use slices baked ham and peanut butter instead of lamb and cheese filling.

CALF'S LIVER CLUB SANDWICHES

½ pound calf's liver
½ cup minced stuffed olives
¼ teaspoon salt
¼ teaspoon pepper
4 tablespoons mayonnaise
12 slices whole-wheat toast
Softened butter.
Thin slices tomato
Thin slices Bermuda onion
Lettuce

Cook liver in boiling salted water ½ hour. Rub through sieve and add olives, salt and pepper. Moisten with mayonnaise. Spread 4 slices whole-wheat toast with butter, then with liver mixture. Cover each with slices toast. Spread tops with butter, add tomatoes, onions and lettuce and cover with remaining toast. Serves 4.

CORNEB BEEF CLUB SANDWICHES

12 slices rye toast
Softened butter
4 thick slices or 8 thin slices corned beef
Mustard
4 slices American cheese
Thin slices dill pickle
Lettuce, Mayonnaise

Spread 4 slices toast with butter and cover with corned beef. Spread sparingly with mustard and cover with 4 more slices of buttered toast. Spread tops with butter, place cheese on toast, add sliced pickle, a leaf of lettuce and spread with mayonnaise. Top with remaining slices toast. Serves 4.

SALMON SANDWICHES

12 slices whole-wheat bread
Softened butter
1 cup shredded boned salmon
2 tablespoons piccalilli
Mayonnaise
2 hard-cooked eggs, sliced
8 slices broiled bacon
Lettuce

Butter 4 slices whole-wheat bread generously with salmon and dot with piccalilli. Cover with mayonnaise and another slice of buttered bread. Spread top with butter and cover with egg slices and 2 slices bacon. Top with lettuce and remaining slices bread. Cut diagonally. Serves 4.

VEAL AND LIVER SAUSAGE SANDWICHES

4 slices cold cooked veal
12 slices buttered toast
4 slices peeled tomato
¼ pound liver sausage
¼ cup Thousand Island dressing
Place veal on 4 slices toast. Add tomato and second slice toast. Mix sausage with dressing and spread on top of sandwiches. Add lettuce and cover with toast. Serves 4.

